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CHOCOLATE-ALMOND POKE CAKE
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Email: *bakefromscratch@hoffmanmedia.com*
Phone: (205) 995-8860

SUBSCRIPTION CUSTOMER SERVICE
Bake from Scratch, P.O. Box 5002
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A LOVE LETTER TO THE ONE-LAYER

As much as I adore a lofty and beautifully decorated multilayer cake, these days, I'm far more likely to whip up an elegant single-layer bake for occasions where cake is deemed necessary. These one-layer cakes make cake-baking easier while still delivering delicious results and treats you'll love to serve.

The chapters delight in the pleasure of one-layer creations ideal for any time of year. The easy-to-serve and even-easier-to-eat sheet cakes, like Dark Chocolate Sheet Cake with Peanut Butter Frosting, feed a multitude without sacrificing on texture or flavor. I filled "Loaf Cakes" with loaves such as Fig-Brandy Cake that are lavish enough for a dinner party yet modest enough for nibbling alone in the kitchen. The "Snack Cakes" are anything but basic, especially Meyer Lemon Snack Cake with Crème Fraîche Glaze. Triple-Marble Streusel Cake and more in the "Coffee and Crumb Cakes" chapter are teeming with fragrant spices and buttery toppings, and celebratory showstoppers such as English Breakfast Orange Marmalade Roly Poly in "Cheesecakes and Roulades" will shine in the spotlight any time you serve them.

Just because these cakes aren't stacked high and enveloped in decorations doesn't mean they don't deserve their day in the sun. I love when easy recipes transform everyday ingredients into fabulous desserts. If you crave sweet simplicity, this collection of one-layer cakes is for you!

Happy baking,

Brian Hart Hoffman
Editor-in-Chief

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SHEET cakes

MAKE EVERY DAY SPECIAL
WITH THESE CROWD-PLEASERS

HUMMINGBIRD POKE CAKE

Makes 1 (13x9-inch) cake

If you like the iconic Southern layered hummingbird cake, then it's impossible not to like its poke cake cousin: lightly caramelized pineapple sauce soaked into a fragrant banana cake crowned with tangy frosting.

- **3 cups (375 grams) all-purpose flour**
- **2 cups (400 grams) granulated sugar**
- **1 teaspoon (5 grams) baking soda**
- **1 teaspoon (3 grams) kosher salt**
- **1 teaspoon (2 grams) ground cinnamon**
- **1½ cups (336 grams) vegetable oil**
- **1½ cups (341 grams) mashed ripe banana**
- **¾ cup (180 grams) undrained canned crushed pineapple in juice**
- **3 large eggs (150 grams), room temperature**
- **1½ teaspoons (6 grams) vanilla extract**
- **Pineapple Compote (recipe follows)**
- **Cream Cheese Frosting (recipe follows)**
- **Garnish: chopped toasted pecans**

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with baking spray with flour.
2. In a large bowl, whisk together flour, sugar, baking soda, salt, and cinnamon.
3. In a medium bowl, whisk together oil, banana, pineapple, eggs, and vanilla until combined. Add oil mixture to flour mixture, stirring just until combined. Spread batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan on a wire rack for 5 minutes.
5. Using a ½-inch-wide wooden dowel or the handle of a wooden spoon, poke holes through hot cake at 1-inch intervals. Pour warm Pineapple Compote all over cake, spreading with an offset spatula and pressing filling into holes. Let cool completely. Cover and refrigerate for 1 hour.
6. Spread Cream Cheese Frosting onto cooled cake. Refrigerate for 30 minutes. Garnish with pecans, if desired. Cover and refrigerate for up to 2 days.

Pineapple Compote

Makes 3⅓ cups

- **½ cup (113 grams) unsalted butter**
- **1 cup (220 grams) firmly packed light brown sugar**
- **¼ teaspoon kosher salt**
- **2⅓ cups (562 grams) canned crushed pineapple in juice, drained and juice reserved**
- **1½ tablespoons (12 grams) cornstarch**

1. In a medium saucepan, melt butter over medium heat; add brown sugar and salt, and bring to a boil, whisking occasionally. Add pineapple.
2. In a small bowl, whisk together 2 tablespoons (30 grams) reserved pineapple juice and cornstarch. Whisk juice mixture into butter mixture, and bring to a boil over medium heat. Cook, whisking constantly, until cornstarch flavor is cooked out, 2 to 3 minutes. Remove from heat. Use immediately.

Cream Cheese Frosting

Makes about 3 cups

- **8 ounces (226 grams) cream cheese, softened**
- **½ cup (113 grams) unsalted butter, softened**
- **1 teaspoon (4 grams) vanilla extract**
- **¼ teaspoon kosher salt**
- **1 pound (454 grams) confectioners' sugar**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium-low speed until smooth and creamy, about 1 minute, stopping to scrape sides of bowl. Add vanilla and salt, and beat until combined. Reduce mixer speed to low, and gradually add confectioners' sugar, beating until combined and stopping to scrape sides of bowl. Increase mixer speed to medium, and beat until fluffy, about 1 minute.

MINT CHIP SHEET CAKE

Makes 1 (11x8-inch) cake

Chocolate cakes made with high-quality neutral oil outcompete those made with butter when it comes to the moistness factor. To boost the flavor even further, we added coffee and a pop of peppermint extract to the batter. Think of this recipe as a transformation of your favorite ice cream flavor into a moist, light, and absolutely decadent cake. Top it all off with Mint Chip Buttercream and get ready to celebrate.

2¼ cups (281 grams) all-purpose flour
1 cup (85 grams) unsweetened cocoa powder, plus more for dusting
2½ teaspoons (12.5 grams) baking soda
1½ teaspoons (2 grams) instant espresso powder
1¼ teaspoons (6.25 grams) baking powder
1¼ teaspoons (3.75 grams) kosher salt
2½ cups (500 grams) granulated sugar
1 cup (240 grams) plain whole yogurt, room temperature
⅔ cup (149 grams) neutral oil
¼ cup (60 grams) heavy whipping cream, room temperature
2 large eggs (100 grams), room temperature
2 large egg yolks (37 grams), room temperature
1 teaspoon (6 grams) vanilla bean paste
¼ teaspoon (1 gram) peppermint extract*
1¼ cups (300 grams) hot strong brewed coffee
Mint Chip Buttercream (recipe follows)
Garnish: finely chopped bittersweet chocolate

1. Preheat oven to 350°F (180°C). Butter a 17¼x12½-inch rimmed baking sheet. Line bottom of pan with parchment paper, and dust sides with cocoa, tapping out excess.
2. In a very large bowl, sift together flour, cocoa, baking soda, espresso powder, baking powder, and salt. Whisk until well combined.
3. In a large bowl, whisk together sugar, yogurt, oil, cream, eggs, egg yolks, vanilla bean paste, and peppermint extract. Gradually add sugar mixture to flour mixture, whisking just until combined and stopping to scrape sides of bowl. Gradually pour in hot coffee, whisking until combined and stopping to scrape sides of bowl. Spread batter into prepared pan. Tap pan on a kitchen towel-lined counter a few times to settle batter and release any air bubbles.
4. Bake until a wooden pick inserted in center comes out clean, 16 to 22 minutes. Using a small offset spatula, loosen edges of warm cake. Let cool completely in pan. Freeze in pan for 30 minutes. (See Note.)
5. Using a small offset spatula, gently loosen edges of frozen cake. Place a piece of parchment paper on top of cake; invert cake onto a very large cutting board or an upside-down baking sheet, and discard original parchment. Using a serrated knife, trim cake into a 16x11-inch rectangle. Cut cake in half crosswise to create 2 (11x8-inch) rectangles, cutting through parchment underneath.
6. Using parchment to help support, gently turn 1 rectangle onto a serving plate; discard parchment. Dollop 2¼ cups (458 grams) Mint Chip Buttercream onto bottom half of cake; spread into an even layer using the back of a spoon or a small offset spatula.
7. Using parchment to help support, gently turn remaining cake half onto buttercream layer, being sure to line up edges of cake; discard parchment. Dollop and spread remaining Mint Chip Buttercream on top of cake, swirling and swooping with back of a spoon as desired. Garnish with chocolate, if desired.

**We used Nielsen-Massey Pure Peppermint Extract.*

Note: *Freezing this cake in the pan simply makes it easier to move and pick up while assembling. If your freezer can't accommodate the whole baking sheet, remove and trim cake as directed in step 5. Carefully transfer bottom layer to a serving plate as instructed in step 7. Freeze remaining layer on a baking sheet or tray for 30 minutes and then continue to finish cake according to recipe.*

Mint Chip Buttercream

Makes about 7½ cups

2 cups (454 grams) unsalted butter, softened
½ teaspoon (1.5 grams) kosher salt
1 (2-pound) package (907 grams) confectioners' sugar (about 7½ cups)
½ cup (120 grams) heavy whipping cream
¾ teaspoon (3 grams) peppermint extract
Green gel food coloring*
4 ounces (113 grams) 70% cacao bittersweet chocolate*, finely chopped (about ⅔ cup)

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and salt at medium speed until smooth, 2 to 3 minutes, stopping to scrape sides of bowl. With mixer on low speed, gradually add confectioners' sugar alternately with cream, beating until combined after each addition. Add peppermint extract; increase mixer speed to medium, and beat until fluffy, about 3 minutes. Beat in food coloring until desired shade is reached. Fold in chocolate. Use immediately.

**We used Wilton Kelly Green Icing Color and Guittard 70% Cacao Bittersweet Chocolate Baking Bars.*

LANE POKE CAKE

Makes 1 (9-inch) cake

I believe any cake can be turned into a poke cake; you just need to get creative. The lane cake—a gussied-up fruit cake—is typically a white cake layered with bourbon-raisin filling that includes coconut, pecans, and candied fruit, and is dressed up with a meringue-like frosting. This spiked cake is prepared in a smaller pan because of its rich flavors and intense bourbon essence; a small serving is just enough.

½ cup (113 grams) unsalted butter, softened
1¼ cups (250 grams) granulated sugar
4 large egg whites (120 grams), room temperature
½ teaspoon (2 grams) vanilla extract*
¼ teaspoon (1 gram) almond extract
2 cups (250 grams) cake flour
1½ teaspoons (7.5 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
1 cup (240 grams) whole buttermilk, room temperature
Lane Cake Filling (recipe follows)
Lane Cake Frosting (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 9-inch square baking pan with baking spray with flour.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. With mixer on medium speed, gradually add egg whites, beating well. Beat in extracts.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, add flour mixture to butter mixture in three additions alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. (Batter will look slightly textured.) Spread batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pan on a wire rack for 5 minutes.
5. Using a ½-inch-wide wooden dowel or the handle of a wooden spoon, poke holes through hot cake at 1-inch intervals. Pour warm Lane Cake Filling onto warm cake, spreading with an offset spatula and pressing filling into holes. Let cool completely in pan on a wire rack. Cover and refrigerate cake for 1 hour.
6. Spread Lane Cake Frosting on top of cooled cake. Using a handheld kitchen torch, carefully brown frosting, if desired. Serve immediately. Cover and refrigerate leftovers for up to 1 day.

**We used Heilala Pure Vanilla Extract.*

Lane Cake Filling

Makes 2½ cups

7 tablespoons (98 grams) unsalted butter
1 cup (200 grams) granulated sugar
7 large egg yolks (130 grams)
¾ cup (85 grams) finely chopped toasted pecans
½ cup (42 grams) sweetened flaked coconut
½ cup (75 grams) raisins
¼ cup (45 grams) chopped dried fruit*
¼ to ⅓ cup (60 to 80 grams) bourbon

1. In a medium saucepan, melt butter over medium heat. Whisk in sugar until combined. Whisk in egg yolks until well combined; cook, whisking constantly, until very thick and an instant-read thermometer registers 175°F (79°C) to 180°F (82°C). Remove from heat; stir in pecans, coconut, raisins, dried fruit, and bourbon. Let stand for 5 minutes before using.

**We used dried apricots, but other dried fruit, such as dried cherries, would work as well.*

Lane Cake Frosting

Makes 3½ cups

1 cup (200 grams) granulated sugar
¼ cup (60 grams) water
2 tablespoons (30 grams) bourbon
3 large egg whites (90 grams)

1. In a medium saucepan, stir together sugar, ¼ cup (60 grams) water, and bourbon. Bring to a boil over high heat. (Do not stir once it starts to boil.) Reduce heat to medium-high, and cook until an instant-read thermometer registers 248°F (120°C).
2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat egg whites at medium-high speed until stiff peaks form, about 3 minutes.
3. With mixer on medium-high speed, pour hot sugar mixture into egg whites in a slow, steady stream, avoiding whisk. Beat until frosting cools to room temperature and has a spreadable consistency, 4 to 5 minutes. Use immediately.

STICKY PECAN SQUASH CAKE

Makes 1 (13x9-inch) cake

You can eat your veggies and enjoy a beautifully decadent treat simultaneously. This ooey-gooey cake gets its gorgeous glow from puréed and naturally sweet butternut squash, while warm spices and toasted pecans add intense bursts of fall flavors.

- **1¾ cups (428 grams) puréed cooked butternut squash (see Note), room temperature**
- **1¼ cups (250 grams) granulated sugar**
- **¾ cup (168 grams) vegetable oil**
- **⅔ cup (152 grams) unsalted butter, melted and divided**
- **1¼ cups (275 grams) firmly packed light brown sugar, divided**
- **4 large eggs (200 grams), room temperature**
- **1½ teaspoons (6 grams) vanilla extract, divided**
- **2¾ cups (344 grams) plus 2 teaspoons (6 grams) all-purpose flour, divided**
- **2 teaspoons (10 grams) baking powder**
- **2¼ teaspoons (6.75 grams) kosher salt, divided**
- **1 teaspoon (2 grams) ground cinnamon**
- **½ teaspoon (2.5 grams) baking soda**
- **½ teaspoon (1 gram) ground allspice**
- **½ teaspoon (1 gram) ground nutmeg**
- **¼ teaspoon ground cloves**
- **¼ teaspoon ground black pepper**
- **¼ cup (60 grams) heavy whipping cream**
- **1 cup (113 grams) chopped toasted pecans**

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, whisk together squash, granulated sugar, oil, ⅓ cup (76 grams) melted butter, ¼ cup (55 grams) brown sugar, eggs, and 1 teaspoon (4 grams) vanilla.
3. In a medium bowl, whisk together 2¾ cups (344 grams) flour, baking powder, 1¾ teaspoons (5.25 grams) salt, cinnamon, baking soda, allspice, nutmeg, cloves, and pepper. Gradually stir flour mixture into squash mixture just until combined. Spread batter into prepared pan. Tap pan on a kitchen towel-lined counter a few times to settle batter and release any air bubbles.
4. Bake until top and center of cake are mostly set and an instant-read thermometer inserted in center registers about 185°F (85°C), 23 to 26 minutes. Leave oven on.
5. Meanwhile, in another medium bowl, stir together cream, remaining 1 cup (220 grams) brown sugar, remaining ⅓ cup (76 grams) melted butter, remaining 2 teaspoons (6 grams) flour, remaining ½ teaspoon (1.5 grams) salt, and remaining ½ teaspoon (2 grams) vanilla. Stir in pecans. Spoon and gently spread mixture onto hot cake.
6. Bake until cream mixture is bubbly, a wooden pick inserted in center comes out with just a few moist crumbs, and an instant-read thermometer inserted in center registers 200°F (93°C), 6 to 8 minutes. Let cool completely in pan on a wire rack.
7. Using excess parchment as handles, remove cooled cake from pan, and cut into squares as desired. Store in an airtight contianer for up to 3 days.

Note: *To make butternut squash purée, halve and seed a large butternut squash; rub 1 tablespoon (14 grams) vegetable oil onto cut sides. Bake, cut side down, on a parchment paper-lined baking sheet at 375°F (190°C) until very fork-tender, 50 minutes to 1 hour. Let cool completely, cut side up, on pan. For best color for cake, trim and discard any brown spots. Scoop squash into the work bowl of a food processor, and pulse until almost smooth, stopping to scrape sides of bowl. Reserve any extra purée for another use.*

cover recipe

CHOCOLATE-ALMOND POKE CAKE

Makes 1 (13x9-inch) cake

Like the beloved Almond Joy candy bar, this sheet cake serves up divinely rich bites of chocolate, almond, and coconut. Jam-packed with a decadent coconut filling and generously coated with a silky-smooth chocolate buttercream, this cake will be the biggest hit of the season.

- **2¼ cups (281 grams) all-purpose flour**
- **1 cup (85 grams) unsweetened cocoa powder, plus more for dusting**
- **2 teaspoons (2 grams) instant espresso powder**
- **1¼ teaspoons (6.25 grams) baking powder**
- **1 teaspoon (5 grams) baking soda**
- **1 teaspoon (3 grams) kosher salt**
- **2¼ cups (450 grams) granulated sugar**
- **1 cup (240 grams) sour cream, room temperature**
- **⅔ cup (149 grams) canola oil**
- **¼ cup (55 grams) firmly packed light brown sugar**
- **2 large eggs (100 grams), room temperature**
- **2 large egg yolks (37 grams), room temperature**
- **1 teaspoon (4 grams) vanilla extract**
- **½ teaspoon (2 grams) almond extract**
- **1¼ cups (300 grams) hot strong brewed coffee**
- **Macaroon Filling (recipe follows)**
- **Chocolate Swiss Meringue Buttercream (recipe follows)**
- **Garnish: toasted sliced almonds, sweetened flaked coconut**

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer, sift together flour, cocoa, espresso powder, baking powder, baking soda, and salt; whisk by hand until combined.
3. In a large bowl, whisk together granulated sugar, sour cream, oil, brown sugar, eggs, egg yolks, and extracts.
4. Using the paddle attachment, with mixer on low speed, gradually add sugar mixture to flour mixture, beating just until combined and stopping to scrape sides of bowl. Add hot coffee in a slow, steady stream, beating until combined and stopping to scrape sides of bowl. Spread batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool completely in pan.
6. Using a ½-inch-wide wooden dowel or the handle of a wooden spoon, poke holes more than halfway into cooled cake at 1-inch intervals. Spread Macaroon Filling onto cake, and cover with plastic wrap. Refrigerate until cold, about 3 hours or overnight.
7. Using excess parchment as handles, remove from pan, and place on a serving platter. Spread Chocolate Swiss Meringue Buttercream on top of cake, and garnish with almonds and coconut, if desired. Refrigerate in an airtight container for up to 3 days. Let come to room temperature before serving.

Macaroon Filling

Makes about 1¾ cups

- **1 (14-ounce) can (396 grams) sweetened condensed milk**
- **1½ cups (114 grams) sweetened flaked coconut**
- **¼ teaspoon (1 gram) coconut extract**
- **¼ teaspoon (1 gram) almond extract**

1. In a medium bowl, whisk together all ingredients. Use immediately.

Chocolate Swiss Meringue Buttercream

Makes about 2½ cups

- **1 cup (200 grams) granulated sugar**
- **3 large egg whites (90 grams), room temperature**
- **¼ teaspoon kosher salt**
- **1½ cups (340 grams) unsalted butter, cubed and softened**
- **8 ounces (226 grams) 60% cacao bittersweet chocolate, melted and cooled slightly**

1. In the heatproof bowl of a stand mixer, whisk together sugar, egg whites, and salt. Place bowl over a saucepan of simmering water. Cook, whisking frequently, until sugar dissolves and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C).
2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until fluffy and meringue is just warm to the touch, 6 to 8 minutes. Add butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition. (If buttercream breaks, beat for 2 to 3 minutes, and it will come back together.)
3. Reduce mixer speed to medium, and beat until smooth and shiny. Add melted chocolate, and beat just until combined. Use immediately, or refrigerate in an airtight container for 1 week. Let refrigerated buttercream come to room temperature and rewhip until silky smooth before using.

PRO TIP
Butter for buttercream needs to be softened, which means it should hold an impression when pressed with a finger but still have some resistance to pressure. If too cold or too warm, it won't incorporate well into the Swiss meringue. If the frosting breaks or looks curdled while beating in the butter, don't panic. Just keep beating it and it will eventually come back together. This frosting can take the extra mixing—it's almost impossible to overwhip it.

STRAWBERRIES AND CREAM POKE CAKE

Makes 1 (13x9-inch) cake

Birthday cake meets strawberry cake for a fun, summer celebration: buttery vanilla cake with sweet fruit sauce topped with old-fashioned vanilla frosting. You can leave the frosting white, but for more summer fun, I suggest coloring it pale pink and adding rainbow sprinkles.

3 cups (375 grams) all-purpose flour
2 cups (400 grams) granulated sugar
1 teaspoon (5 grams) baking powder
½ teaspoon (2.5 grams) baking soda
½ teaspoon (1.5 grams) kosher salt
1 cup (224 grams) vegetable oil
1 cup (240 grams) whole buttermilk, room temperature
3 large eggs (150 grams), room temperature
3 large egg yolks (56 grams), room temperature
1½ teaspoons (9 grams) vanilla bean paste
Strawberry Compote (recipe follows)
Vanilla Buttercream (recipe follows)
Garnish: fresh strawberries

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with baking spray with flour.
2. In a large bowl, whisk together flour, sugar, baking powder, baking soda, and salt.
3. In a medium bowl, whisk together oil, buttermilk, eggs, egg yolks, and vanilla bean paste. Add oil mixture to flour mixture, stirring just until combined. Spread batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes. Let cool in pan on a wire rack for 5 minutes.
5. Using a ½-inch-wide wooden dowel or the handle of a wooden spoon, poke holes through hot cake at 1-inch intervals. Pour warm Strawberry Compote onto cake, spreading with an offset spatula and pressing compote into holes. Let cool completely on a wire rack. Cover and refrigerate for 1 hour.
6. Spread Vanilla Buttercream onto cooled cake. Refrigerate for 30 minutes. Garnish with strawberries, if desired. Cover and refrigerate for up to 2 days. (See Note.)

Note: *The buttercream gets very firm if refrigerated for more than 30 minutes. Let stand at room temperature to soften slightly before serving.*

Strawberry Compote

Makes 2⅓ cups

1 pound (454 grams) fresh strawberries, hulled and chopped
¼ cup (50 grams) granulated sugar
2 teaspoons (6 grams) tightly packed lemon zest
3 tablespoons (45 grams) fresh lemon juice
¼ cup (60 grams) water
1½ teaspoons (4.5 grams) cornstarch

1. In a medium saucepan, combine strawberries, sugar, and lemon zest and juice; bring to a boil over medium heat. Reduce heat to medium-low, and simmer until strawberries break down and liquid starts to thicken, 8 to 10 minutes.
2. In a small bowl, whisk together ¼ cup (60 grams) water and cornstarch. Add cornstarch mixture to strawberry mixture, stirring until combined. Bring to a boil over medium heat; cook until thickened and cornstarch flavor is cooked out, 2 to 3 minutes. Remove from heat. Use immediately.

Vanilla Buttercream

Makes about 5 cups

1½ cups (300 grams) granulated sugar
⅓ cup (42 grams) all-purpose flour
½ teaspoon (1.5 grams) kosher salt
1½ cups (360 grams) whole milk
⅓ cup (80 grams) heavy whipping cream
1½ cups (340 grams) unsalted butter, cubed and softened
1½ teaspoons (9 grams) vanilla bean paste
1 teaspoon (4 grams) vanilla extract
3 to 4 drops red liquid food coloring

1. In a medium bowl, whisk together sugar, flour, and salt.
2. In a medium saucepan, whisk together milk and cream, and heat over medium heat just until bubbles form around sides of pan. (Do not boil.) Add sugar mixture, whisking until well combined. Cook, whisking constantly, until thickened and mixture begins to boil, 3 to 4 minutes.
3. Carefully pour hot milk mixture into the bowl of a stand mixer. Using the paddle attachment, beat at medium-high speed until cool, 8 to 10 minutes.
4. Reduce mixer speed to medium, and gradually add butter, vanilla bean paste, and vanilla extract. Beat until light, fluffy, and well combined, 5 to 6 minutes. (It will look broken at first but will come together right at the end.) Add food coloring, and beat at low speed until fully colored.

LAZY DAISY CAKE

Makes 1 (13x9-inch) cake

While beloved for its fast and easy method, the Lazy Daisy Cake has endured the test of time thanks to its revolutionary broiled Coconut Topping.

1 cup (240 grams) whole milk
¼ cup (57 grams) unsalted butter
2 cups (400 grams) granulated sugar
4 large eggs (200 grams)
2 teaspoons (8 grams) vanilla extract
2 cups (250 grams) all-purpose flour
2 teaspoons (10 grams) baking powder
1 teaspoon (3 grams) kosher salt
Coconut Topping (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with baking spray with flour. Line pan with parchment paper.
2. In a small saucepan, bring milk and butter to a boil over medium heat.
3. In a large bowl, whisk together sugar and eggs until pale, light, and fluffy. Whisk in vanilla.
4. In a medium bowl, whisk together flour, baking powder, and salt. Add flour mixture to sugar mixture, and whisk until combined. Slowly add boiling milk mixture, whisking until smooth and combined. Spread batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Increase oven temperature to broil.
6. Pour Coconut Topping onto hot cake, spreading until cake is evenly coated.
7. Broil until topping is bubbling and coconut is starting to brown, 3 to 4 minutes, rotating pan after 2 minutes of broiling. Let cool in pan for 10 minutes; remove from pan, and serve warm or at room temperature. Refrigerate in an airtight container for up to 3 days.

Coconut Topping

Makes about 2 cups

¾ cup (170 grams) unsalted butter
1¼ cups (275 grams) firmly packed dark brown sugar
⅓ cup (80 grams) whole milk
2 cups (180 grams) sweetened flaked coconut

1. In a small saucepan, melt butter over medium heat. Stir in brown sugar and milk until combined. Add coconut, stirring until coated. Use immediately.

DARK CHOCOLATE SHEET CAKE WITH PEANUT BUTTER FROSTING

Makes 1 (13x9-inch) cake

The classic pairing of chocolate and peanut butter is back and more indulgent than ever. We coated an incredibly fudgy dark chocolate cake with a generous slather of Peanut Butter Frosting.

- **4 ounces (115 grams) 60% cacao semisweet chocolate, chopped**
- **6 tablespoons (84 grams) unsalted butter**
- **1½ cups (360 grams) water**
- **1 cup (200 grams) granulated sugar**
- **1 cup (220 grams) firmly packed light brown sugar**
- **¼ cup (21 grams) unsweetened cocoa powder**
- **⅔ cup (160 grams) sour cream**
- **1 teaspoon (4 grams) vanilla extract**
- **2 large eggs (100 grams), lightly beaten**
- **2 cups (250 grams) all-purpose flour**
- **2 teaspoons (10 grams) baking powder**
- **2 teaspoons (10 grams) baking soda**
- **1 teaspoon (3 grams) kosher salt**
- **Peanut Butter Frosting (recipe follows)**
- **Garnish: chopped semisweet chocolate**

1. Preheat oven to 350°F (180°C). Line a 13x9-inch baking pan with parchment paper, letting parchment extend over sides of pan. Spray parchment with baking spray with flour.
2. In a large bowl, place chocolate and butter.
3. In a medium saucepan, whisk together 1½ cups (360 grams) water and sugars; bring to a boil over medium-high heat, stirring occasionally, until sugars dissolve. Whisk in cocoa. Pour onto chocolate mixture, and let stand for 2 minutes. Stir until chocolate and butter are melted and mixture is combined. Stir in sour cream and vanilla. Whisk in eggs.
4. In a medium bowl, whisk together flour, baking powder, baking soda, and salt. Slowly add flour mixture to chocolate mixture, whisking just until combined. Spread batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool completely in pan on a wire rack.
6. Spread Peanut Butter Frosting onto cooled cake; garnish with chocolate, if desired. Store in an airtight container for up to 3 days.

Peanut Butter Frosting

Makes about 5 cups

- **1 cup (227 grams) unsalted butter, softened**
- **1 cup (225 grams) cream cheese, softened**
- **1½ cups (384 grams) creamy peanut butter**
- **1 tablespoon (13 grams) vanilla extract**
- **2 cups (240 grams) confectioners' sugar**
- **2 tablespoons (30 grams) whole milk**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and cream cheese at low speed until smooth. Add peanut butter and vanilla, beating until combined. Gradually add confectioners' sugar alternately with milk, beating until smooth. Increase mixer speed to medium, and beat until fluffy, 1 to 2 minutes.

GERMAN CHOCOLATE POKE CAKE

Makes 1 (13x9-inch) cake

German chocolate cake is my favorite, but I find it to be a structural challenge—layering delicate chocolate cake and heavy coconut- and pecan-studded filling on top of one another. The poke cake version eliminates the balancing act, spreading the warm buttery filling onto one layer. Rather than covering with chocolate frosting, I pile plain whipped cream on top to cut the richness of the dark chocolate cake.

- 2 cups (400 grams) granulated sugar
- 1⅔ cups (208 grams) all-purpose flour
- 1 cup (85 grams) unsweetened cocoa powder
- 2 teaspoons (10 grams) baking soda
- 2 teaspoons (6 grams) kosher salt
- 1 teaspoon (5 grams) baking powder
- 1 cup (240 grams) whole buttermilk, room temperature
- ½ cup (112 grams) vegetable oil
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- 1 cup (240 grams) hot brewed coffee
- Coconut-Pecan Filling (recipe follows)
- Unsweetened Whipped Cream (recipe follows)
- Garnish: unsweetened dark cocoa powder

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking pan with baking spray with flour.
2. In a large bowl, whisk together sugar, flour, cocoa, baking soda, salt, and baking powder.
3. In a medium bowl, whisk together buttermilk, oil, eggs, and vanilla. Add buttermilk mixture to flour mixture, whisking until well combined. Add hot coffee in a slow, steady stream, whisking until combined. (Batter will be thin.) Spread batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out with a few moist crumbs, 25 to 30 minutes. Let cool in pan on a wire rack for 5 minutes.
5. Using a ½-inch-wide wooden dowel or the handle of a wooden spoon, poke holes through hot cake at 1-inch intervals. Pour warm Coconut-Pecan Filling all over cake, spreading with an offset spatula and pressing filling into holes. Let cool completely on a wire rack. Cover and refrigerate for 1 hour.
6. Spread Unsweetened Whipped Cream onto cooled cake. Refrigerate for 30 minutes. Garnish with cocoa, if desired. Cover and refrigerate for up to 2 days.

Coconut-Pecan Filling

Makes about 3 cups

- 1⅓ cups (267 grams) granulated sugar
- ½ cup (110 grams) firmly packed light brown sugar
- ½ cup (113 grams) unsalted butter, melted
- 6 tablespoons (90 grams) heavy whipping cream
- 4 large egg yolks (74 grams)
- 2 teaspoons (6 grams) kosher salt
- 1½ cups (115 grams) sweetened flaked coconut
- 1¼ cups (141 grams) finely chopped toasted pecans
- ½ teaspoon (2 grams) vanilla extract

1. In a medium saucepan, whisk together sugars, melted butter, cream, egg yolks, and salt until smooth. Bring to a boil over medium heat, whisking frequently; cook, whisking constantly, until thickened and mixture coats the back of a spoon, about 5 minutes. Remove from heat, and stir in coconut, pecans, and vanilla. Use immediately.

Unsweetened Whipped Cream

Makes 4 cups

- 2 cups (480 grams) cold heavy whipping cream

1. In the bowl a stand mixer fitted with the whisk attachment, beat cold cream at low speed; slowly increase mixer speed to medium-high, and beat until stiff peaks form, 2 to 3 minutes.

APPLE-CINNAMON CEREAL POKE CAKE

Makes 1 (13x9-inch) cake

If slurping up the last of the cereal milk after enjoying a big bowl of your favorite apple-and-cinnamon-flavored orange and green Os was a highlight of your morning growing up, this recipe is for you. Incorporating Apple Jacks into every element, whether finely crushed or soaked to make cereal milk, this cake is bursting with nostalgic flavor in its moist, lightly spiced cake layer, three-milk soak, and cinnamon-flavored whipped topping.

- **1¾ cups (420 grams) whole milk, plus more if necessary**
- **1 cup (40 grams) crushed orange sweetened 3-grain O-shaped apple-and-cinnamon cereal* (see Notes)**
- **1½ cups (300 grams) granulated sugar**
- **5 large eggs (250 grams), room temperature**
- **1 tablespoon (13 grams) vanilla extract**
- **2 cups (250 grams) cake flour**
- **1 tablespoon (15 grams) baking powder**
- **1½ teaspoons (3 grams) apple pie spice**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ cup (25 grams) finely crushed sweetened 3-grain O-shaped apple-and-cinnamon cereal**
- **1 (14-ounce) can (397 grams) sweetened condensed milk**
- **1 (12-ounce) can (354 grams) evaporated milk**
- **Apple-Cinnamon Cereal Whipped Topping (recipe follows)**
- **Garnish: sweetened 3-grain O-shaped apple-and-cinnamon cereal**

1. In a small bowl, combine milk and orange cereal. Refrigerate for at least 2 hours or up to overnight. Let come to room temperature before using.
2. Preheat oven to 350°F (180°C). Spray a 13x9-inch baking dish with baking spray with flour.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat sugar and eggs at medium-high speed until pale yellow and doubled in size. Beat in vanilla.
4. Strain cereal milk through a fine-mesh sieve, discarding solids.
5. In a medium bowl, whisk together flour, baking powder, pie spice, and salt. With mixer on low speed, gradually add flour mixture to sugar mixture alternately with ¾ cup (180 grams) cereal milk, beginning and ending with flour mixture, beating just until combined after each addition. Stir in finely crushed cereal. Spread batter into prepared pan.
6. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes.
7. In another medium bowl, combine condensed milk, evaporated milk, and remaining 1 cup (240 grams) cereal milk. (See Notes.) Using a fork, poke holes all over warm cake; slowly pour milk mixture over cake. Let cool completely in pan on a wire rack. Refrigerate until cold, at least 3 hours.
8. Spread Apple-Cinnamon Cereal Whipped Topping onto cake, swirling as desired, and garnish with cereal, if desired. Refrigerate in an airtight container for up to 2 days.

******We used Kellogg's Apple Jacks Cereal.*

Notes: *You must use just the orange cereal rings to soak in the milk for the cake and the cream for the Apple-Cinnamon Cereal Whipped Topping; otherwise, the milk and cream turn an unappetizing color.*

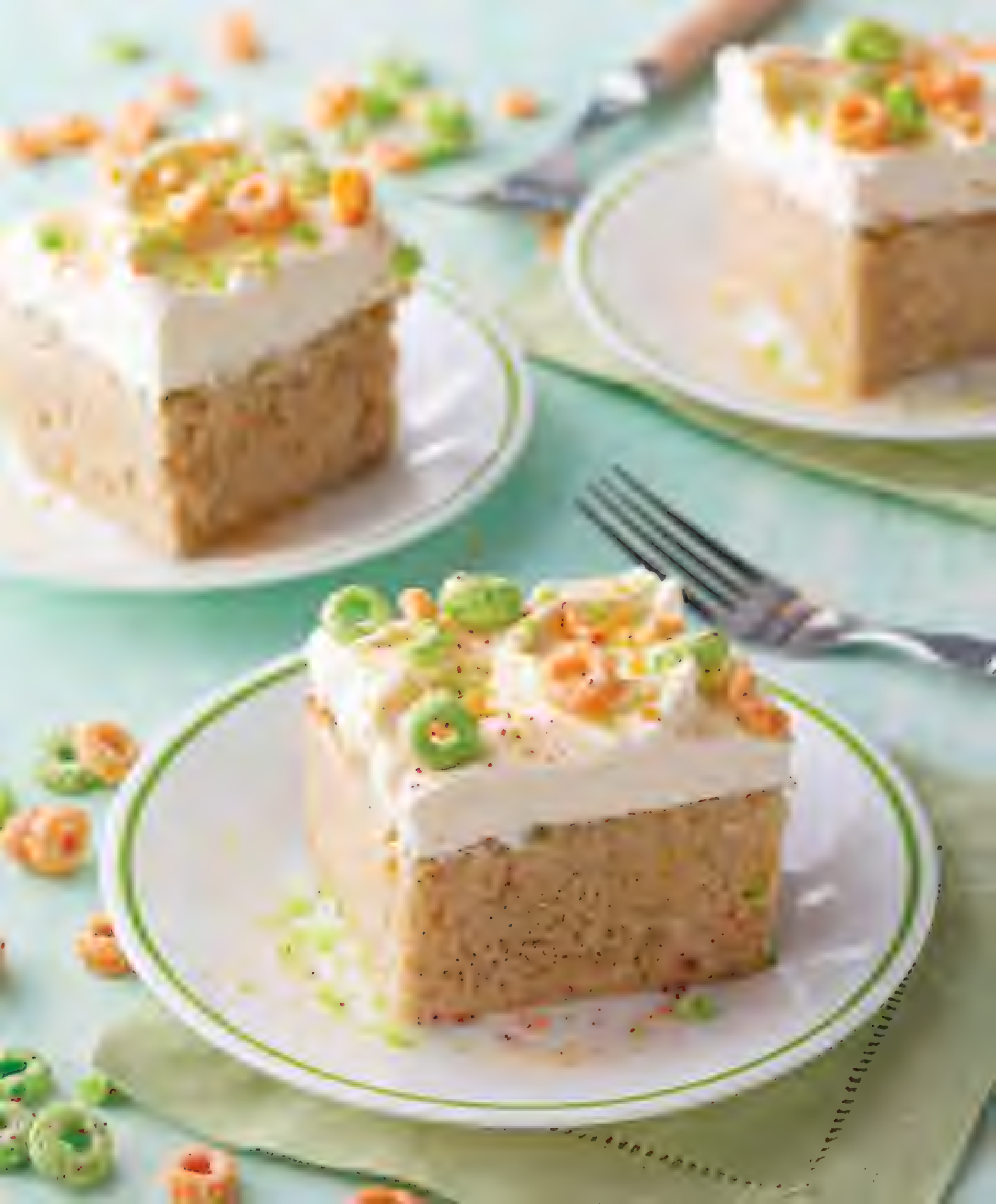
If you don't have 1 cup (240 grams) cereal milk left to soak the cake, add whole milk until you have 1 cup.

Apple-Cinnamon Cereal Whipped Topping

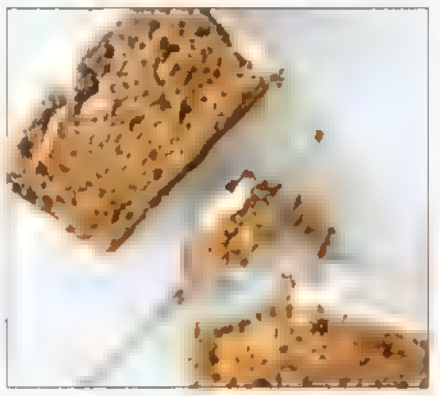
Makes about 5 cups

- **2 cups (480 grams) heavy whipping cream, plus more if necessary**
- **1 cup (40 grams) crushed orange sweetened 3-grain O-shaped apple-and-cinnamon cereal**
- **6 tablespoons (72 grams) granulated sugar**

1. In a medium bowl, combine cream and cereal. Refrigerate for 2 hours or up to overnight. Strain through a fine-mesh sieve, discarding solids; add cream to measure 2 cups (480 grams), if necessary.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat cereal cream at medium-high speed until frothy. With mixer on medium speed, add sugar, 1 tablespoon (12 grams) at a time, beating until stiff peaks form. Use immediately.



LOAF cakes



JUICY FRUIT AND BOLD FLAVORS
FILL THESE DOMED-TOP LOAVES

COFFEE TRES LECHES CAKES

Makes 3 (5½x3½-inch) cakes

In this coffee-laced take on a Latin American favorite, luscious mini pound cakes get soaked in the classic trinity of milks, with shots of espresso and coffee liqueur added in for good measure. Topped with meringue and a sticky coffee syrup drizzle, this cake offers custard-like texture with oodles of coffee flavor.

5 large eggs (250 grams), room temperature
¾ cup (150 grams) granulated sugar
1 teaspoon (4 grams) vanilla extract
½ cup (113 grams) unsalted butter, melted and cooled
1½ cups (188 grams) all-purpose flour
1 teaspoon (5 grams) baking powder
½ teaspoon (1.5 grams) kosher salt
½ cup (120 grams) sweetened condensed milk
½ cup (120 grams) evaporated milk
¼ cup (60 grams) heavy whipping cream
¼ cup (60 grams) brewed espresso, chilled
3 tablespoons (45 grams) coffee liqueur*
Meringue Topping (recipe follows)
Coffee syrup*, to serve

1. Preheat oven to 350°F (180°C). Butter and flour 3 (5½x3½-inch) loaf pans. (See Note.)
2. In the bowl of a stand mixer fitted with the whisk attachment, beat eggs, sugar, and vanilla at medium-high speed until thick, pale, and doubled in volume, about 5 minutes. Reduce mixer speed to medium. Add melted butter in a slow, steady stream until combined. (It's important to add the butter very slowly. If added quickly, the air whipped into the egg mixture will deflate.)
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to egg mixture, beating just until combined. Divide batter among prepared pans.
4. Bake until a wooden pick inserted in center comes out clean, 25 to 30 minutes.
5. Meanwhile, in a liquid-measuring cup, whisk together condensed milk, evaporated milk, cream, espresso, and liqueur until well combined.
6. Remove cakes from oven; using a wooden skewer, immediately poke holes about ¼ inch apart into hot cakes, piercing through to bottom. Immediately pour ¼ cup milk mixture all over each cake, letting mixture soak into cakes. Divide remaining milk mixture among cakes. Let cakes cool in pans on wire racks for 1 hour. Wrap pans in plastic wrap, and refrigerate until cold, 2 to 3 hours or overnight.
7. Using a small offset spatula, loosen cakes from sides of pans; remove from pans. Using a serrated knife, remove rounded tops from cakes. (Reserve cake tops for snacking or another use.) Place Meringue Topping in a pastry bag fitted with a jumbo rose piping tip. (See Note.) Starting at short end of cake, hold pastry bag vertically, and pipe in a figure eight motion going down length of cake. Using a handheld kitchen torch, lightly brown Meringue Topping. Serve with coffee syrup. Refrigerate in an airtight container for up to 2 days.

**We used Kahlúa and Dave's Coffee Syrup in Vanilla.*

Note: *We used Williams Sonoma Goldtouch Nonstick Mini Loaf Pans, available at* williams-sonoma.com, *and Wilton #127D Giant Rose Petal Decorating Tip, available at* amazon.com.

Meringue Topping

Makes about 3 cups

½ cup (100 grams) granulated sugar
¼ cup (60 grams) water
2 large egg whites (60 grams), room temperature
¼ teaspoon cream of tartar
½ teaspoon (1.5 grams) kosher salt
½ teaspoon (2 grams) vanilla extract
½ teaspoon (2 grams) coffee extract

1. In a small saucepan, bring sugar and ¼ cup (60 grams) water to a boil over medium-high heat, stirring until sugar dissolves. Cook, without stirring, until a candy thermometer registers 248°F (120°C).
2. Meanwhile, in the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar at medium speed until soft peaks form. Increase mixer speed to high. Add hot sugar syrup to egg whites in a slow, steady stream, being careful not to hit sides of bowl. Beat until smooth, glossy peaks form, about 3 minutes. Fold in salt and extracts. Use immediately.

CHOCOLATE-STOUT COFFEE CAKE LOAF

Makes 1 (9x5-inch) cake

Irish stout and chocolate are a winning combination that meets right at the corner of bitter and sweet. The stout boosts the cocoa flavor and is the secret to this cake's supremely tender texture. The alcohol inhibits gluten formation, yielding a particularly delicate crumb.

- **1¼ cups (275 grams) firmly packed dark brown sugar**
- **½ cup (112 grams) neutral oil**
- **2 large eggs (100 grams), room temperature**
- **1½ teaspoons (3 grams) instant coffee granules**
- **1 teaspoon (4 grams) vanilla extract**
- **1 cup (125 grams) all-purpose flour**
- **¾ cup (64 grams) unsweetened cocoa powder**
- **2 teaspoons (4 grams) ground cinnamon**
- **1 teaspoon (5 grams) baking powder**
- **¾ teaspoon (2.25 grams) kosher salt**
- **¼ teaspoon (1.25 grams) baking soda**
- **⅔ cup (160 grams) sour cream, room temperature**
- **⅓ cup (80 grams) Irish dry stout beer*, room temperature**
- **4 ounces (113 grams) 60% cacao dark chocolate, chopped**
- **Chocolate Coffee Streusel (recipe follows)**

1. Preheat oven to 350°F (180°C). Spray a 9x5-inch loaf pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, whisk together brown sugar and oil until combined. Add eggs, one at a time, whisking well after each addition. Whisk in coffee granules and vanilla.
3. In a medium bowl, whisk together flour, cocoa, cinnamon, baking powder, salt, and baking soda. In a small bowl, whisk together sour cream and beer. Gradually add flour mixture to sugar mixture alternately with sour cream mixture, beginning and ending with flour mixture, stirring well after each addition. Fold in chocolate until evenly distributed. Spread batter into prepared pan. Sprinkle Chocolate Coffee Streusel on top, breaking up into pea-size pieces.
4. Bake for 50 minutes. Loosely cover with foil; bake until top is dry, a wooden pick inserted in center comes out with a few moist crumbs, and an instant-read thermometer inserted in center registers 205°F (96°C) to 210°F (99°C), 8 to 16 minutes more. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Store in an airtight container for up to 3 days.

**We used Guinness Extra Stout. Do not use nitrogenated varieties.*

PRO TIP
It's best to use room-temperature beer for this loaf. After pouring it into a measuring cup, let it stand for 5 to 10 minutes for the foam and carbonation to dissipate so you get an accurate measurement.

Chocolate Coffee Streusel

Makes ⅔ cup

- **¼ cup (31 grams) all-purpose flour**
- **2½ tablespoons (35 grams) firmly packed dark brown sugar**
- **2 tablespoons (10 grams) unsweetened cocoa powder**
- **¾ teaspoon (1.5 grams) instant coffee granules**
- **¼ teaspoon kosher salt**
- **¼ teaspoon ground cinnamon**
- **2 tablespoons (28 grams) unsalted butter, cubed and room temperature**

1. In a medium bowl, whisk together flour, brown sugar, cocoa, coffee granules, salt, and cinnamon. Using your fingertips, cut in butter until mixture is crumbly and desired consistency is reached. Refrigerate until ready to use.

CHAI-ZUCCHINI LOAF CAKES WITH CINNAMON GLAZE

Makes 2 (8½x4½-inch) cakes

The seasonal zucchini harvest brings the most tender and anticipated loaf cake. Add pizzazz to your old recipe with an aromatic blend of chai spices and a silky spiced glaze. Banana in the batter works as a binder, and using a neutral oil gives the cakes lightness, tenderness, and undeniable moisture. Sub water for heavy cream in the glaze to create a dairy-free recipe that everyone can enjoy.

- 1¼ cups (250 grams) granulated sugar
- 1 cup (227 grams) mashed ripe banana
- ⅔ cup (147 grams) firmly packed light brown sugar
- ½ cup (112 grams) neutral oil
- 1 large egg (50 grams), room temperature
- 1½ teaspoons (9 grams) vanilla bean paste
- 3 cups (375 grams) all-purpose flour
- 1¾ teaspoons (3.5 grams) ground cardamom
- 1½ teaspoons (3 grams) ground cinnamon
- 1¼ teaspoons (3.75 grams) kosher salt
- 1 teaspoon (5 grams) baking soda
- ¼ teaspoon (1.25 grams) baking powder
- ¼ teaspoon ground ginger
- ¼ teaspoon ground cloves
- ¼ teaspoon ground black pepper
- 2 cups (319 grams) shredded zucchini (about 2 large zucchini)
- ½ cup (57 grams) chopped toasted pecans
- Cinnamon Glaze (recipe follows)

1. Preheat oven to 350°F (180°C). Spray 2 (8½x4½-inch) loaf pans with cooking spray. Line pans with parchment paper, letting excess extend over sides of pans.

2. In a large bowl, whisk together granulated sugar, banana, brown sugar, oil, egg, and vanilla bean paste until well combined.

3. In a medium bowl, whisk together flour, cardamom, cinnamon, salt, baking soda, baking powder, ginger, cloves, and pepper. Add flour mixture to sugar mixture in three additions, stirring until just barely combined after each addition. (Mixture will seem very dry at this point, but batter will come together.) Add zucchini and pecans; fold until moistened and combined. Divide batter between prepared pans, spreading smooth. Tap pans on a kitchen towel-lined counter a few times to settle batter.

4. Bake until a wooden pick inserted in center comes out clean, 50 minutes to 1 hour. Let cool in pans on a wire rack for 10 minutes. Using excess parchment as handles, remove from pans, and let cool completely on a wire rack.

5. Spread Cinnamon Glaze onto cooled cakes. Store in an airtight container for up to 3 days.

Cinnamon Glaze

Makes about 1¾ cups

- 2⅔ cups (320 grams) confectioners' sugar
- ½ cup plus 2 tablespoons (150 grams) heavy whipping cream
- ½ teaspoon (1.5 grams) kosher salt
- ⅛ teaspoon ground cinnamon

1. In a small bowl, whisk together all ingredients until smooth and well combined. Use immediately.

FIG-BRANDY CAKE

Makes 1 (8½x4½-inch) cake

Brandy-soaked dried figs and chopped fresh figs combine in this moist and tender cocoa-infused loaf cake to create a simple yet sophisticated treat perfect for dinner parties and laid-back afternoon snacks alike. A spiked chocolate glaze adds a polished glossy finish, helping the fresh figs on top pop.

- **2 ounces (57 grams) dried Black Mission figs, cut into ¼-inch pieces (about ⅓ cup)**
- **⅓ cup (80 grams) brandy**
- **1¼ cups (156 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided**
- **⅓ cup (25 grams) sifted Dutch process cocoa powder**
- **1½ teaspoons (7.5 grams) baking powder**
- **¾ teaspoon (2.25 grams) kosher salt**
- **⅔ cup (147 grams) firmly packed light brown sugar**
- **½ cup (120 grams) whole milk, room temperature**
- **⅓ cup (75 grams) vegetable oil**
- **¼ cup (50 grams) granulated sugar**
- **1 large egg (50 grams), room temperature**
- **1 teaspoon (4 grams) vanilla extract**
- **3 ounces (85 grams) fresh Black Mission figs, stemmed and cut into ¼- to ½-inch pieces (about a heaping ½ cup)**
- **Brandy-Cocoa Glaze (recipe follows)**
- **Garnish: fresh figs**

1. Preheat oven to 350°F (180°C). Spray an 8½x4½-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a small microwave-safe bowl, combine dried figs and brandy. Heat on high in 15-second intervals, stirring between each, until hot and steamy (about 150°F/66°C). Let stand for 30 minutes, stirring occasionally. Drain fig mixture, reserving brandy.
3. In a large bowl, whisk together 1¼ cups (156 grams) flour, cocoa, baking powder, and salt.
4. In a medium bowl, whisk together brown sugar, milk, oil, granulated sugar, egg, vanilla, and 1 teaspoon (5 grams) reserved brandy. Add brown sugar mixture to flour mixture; stir just until dry ingredients are moistened and some streaks of flour remain.
5. In a small bowl, stir together drained dried figs, chopped fresh figs, and remaining 1 tablespoon (8 grams) flour. Stir fig mixture into batter just until combined. (Do not overmix.) Spread batter into prepared pan. Tap pan on a kitchen towel-lined counter a few times to settle batter and release any air bubbles.
6. Bake for 40 minutes; rotate pan, and bake until a wooden pick inserted in center comes out clean, 14 to 18 minutes more. Let cool in pan on a wire rack for 10 minutes. Using excess parchment as handles, remove from pan. Brush warm cake with 1 to 2 tablespoons (15 to 30 grams) reserved brandy. Let cool completely on a wire rack.
7. Spread Brandy-Cocoa Glaze onto cooled cake. Garnish with figs, if desired. Refrigerate in an airtight container for up to 3 days.

Brandy-Cocoa Glaze

Makes about ⅔ cup

- **1⅓ cups (160 grams) confectioners' sugar, sifted**
- **3 tablespoons (15 grams) sifted Dutch process cocoa powder**
- **2 tablespoons (30 grams) whole milk**
- **1 tablespoon (15 grams) brandy**
- **¼ teaspoon kosher salt**

1. In a medium bowl, whisk together all ingredients until smooth and well combined. Use immediately.

PEAR FRITTER LOAF CAKE

Makes 1 (9x5-inch) cake

While fritters may be most associated with rosy-red apples, succulent pears lend themselves equally well to the crisp and cakey fritter frontier. Loaded with spices, fresh fruit, and vanilla bean seeds, this fritter-inspired cake is a sliceable entry in one of fall's favorite treats.

- **⅔ cup (133 grams) granulated sugar**
- **⅔ cup (146 grams) firmly packed light brown sugar, divided**
- **½ cup plus 2 tablespoons (140 grams) neutral oil**
- **½ cup (120 grams) sour cream, room temperature**
- **¼ cup (60 grams) water, room temperature**
- **2 large eggs (100 grams), room temperature**
- **1½ teaspoons (9 grams) vanilla bean paste**
- **2½ cups (313 grams) plus 1 teaspoon (3 grams) all-purpose flour, divided**
- **2 teaspoons (10 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **½ teaspoon (1 gram) ground nutmeg**
- **¼ teaspoon (1.25 grams) baking soda**
- **1 cup (151 grams) ½-inch-chopped Bartlett pear (about 1 medium pear), divided**
- **2½ teaspoons (5 grams) ground cinnamon, divided**
- **Vanilla Glaze (recipe follows)**

1. Preheat oven to 350°F (180°C). Spray a 9x5-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, whisk together granulated sugar, ⅓ cup (73 grams) brown sugar, oil, sour cream, ¼ cup (60 grams) room temperature water, eggs, and vanilla bean paste.
3. In a medium bowl, whisk together 2½ cups (313 grams) flour, baking powder, salt, nutmeg, and baking soda. Gradually add flour mixture to sugar mixture, stirring just until barely combined.
4. In a small bowl, stir together ¾ cup (113 grams) pear, 1 teaspoon (2 grams) cinnamon, and remaining 1 teaspoon (3 grams) flour. Add pear mixture to batter; stir just until combined and no flour pockets remain.
5. In another small bowl, stir together remaining ⅓ cup (73 grams) brown sugar and remaining 1½ teaspoons (3 grams) cinnamon.
6. Spread half of batter (about 532 grams) into prepared pan. Sprinkle with half of brown sugar mixture. Top with remaining batter and remaining ¼ cup (38 grams) pears, lightly pressing pears into batter. Sprinkle with remaining brown sugar mixture. Using a butter knife, swirl brown sugar mixture into top of batter as desired. (Pan will be quite full, but batter will not overflow.)
7. Bake until a wooden pick inserted in center comes out clean, 1 hour and 10 minutes to 1 hour and 20 minutes, rotating pan halfway through baking and loosely covering with foil to prevent excess browning. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.
8. Drizzle Vanilla Glaze onto cake. Refrigerate in an airtight container for up to 3 days.

Vanilla Glaze

Makes about ½ cup

- **1⅓ cups (160 grams) confectioners' sugar**
- **¼ teaspoon (1.5 grams) vanilla bean paste**
- **1½ to 2 tablespoons (22.5 to 30 grams) water**

1. In a medium bowl, whisk together confectioners' sugar and vanilla bean paste. Gradually whisk in 1½ to 2 tablespoons (22.5 to 30 grams) water until desired consistency is reached. Use immediately.

SNACK cakes

MOUTHWATERING BAKES
TO ENJOY ANY TIME

MEYER LEMON SNACK CAKE WITH CRÈME FRAÎCHE GLAZE

Makes 1 (9-inch) cake

This zesty poppy seed-speckled cake is just as at home on the breakfast table as it is served as the finale of an elegant dinner. A mix of whole milk and Meyer lemon juice gives it an unbelievably tender crumb while imbuing every bite with the Meyer lemon's unique floral flavor. Our Crème Fraîche Glaze rounds out this cake's sweet notes with welcome tanginess.

- **¾ cup (170 grams) unsalted butter, softened**
- **1½ cups (300 grams) granulated sugar**
- **2½ tablespoons (11 grams) packed Meyer lemon zest**
- **3 large eggs (150 grams), room temperature**
- **½ teaspoon (2 grams) vanilla extract**
- **2¼ cups (281 grams) unbleached cake flour**
- **1 tablespoon (9 grams) poppy seeds**
- **1 teaspoon (5 grams) baking powder**
- **¾ teaspoon (2.25 grams) kosher salt**
- **½ teaspoon (2.5 grams) baking soda**
- **1 cup (240 grams) whole milk, room temperature**
- **3 tablespoons (45 grams) fresh Meyer lemon juice**
- **Crème Fraîche Glaze (recipe follows)**
- **Garnish: poppy seeds, Meyer lemon zest**

1. Preheat oven to 350°F (180°C). Spray a 9-inch square baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan; lightly spray parchment.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, granulated sugar, and lemon zest at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla. (Mixture may look slightly broken at this point, but batter will come together.)
3. In a medium bowl, whisk together flour, poppy seeds, baking powder, salt, and baking soda. In a small bowl, whisk together milk and lemon juice. (Juice will cause milk to curdle slightly, and that is OK.) With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk mixture, beginning and ending with flour mixture, beating just until combined after each addition. Spoon batter into prepared pan, smoothing into an even layer. Tap pan on a kitchen towel-lined counter several times to settle batter and release any air bubbles.
4. Bake until a wooden pick inserted in center comes out clean, 30 to 40 minutes. Let cool in pan on a wire rack for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.
5. Spread Crème Fraîche Glaze onto cooled cake. Garnish with poppy seeds and lemon zest, if desired.

Notes: *Meyer lemons have a distinct, slightly floral flavor profile. Therefore, if substituting regular lemons, note that the final product will taste different.*

Adding fresh Meyer lemon juice to milk creates a buttermilk-like mixture, which means more Meyer lemon flavor in this deliciously moist cake.

Crème Fraîche Glaze

Makes about 1 cup

- **2 cups (240 grams) confectioners' sugar**
- **¼ cup (60 grams) crème fraîche**
- **1½ tablespoons (22.5 grams) fresh Meyer lemon juice**
- **¼ teaspoon kosher salt**

1. In a medium bowl, whisk together all ingredients until smooth. Use immediately.

BERRY FRANGIPANE CAKE

Makes 1 (8-inch) cake

Almond-scented cake batter is swirled with traditional frangipane, which adds nutty flavor and tenderness to the crumb. Studded with berries and gently dusted with confectioners' sugar, this cake is simple but gorgeous. As a bonus, this recipe calls for frozen berries, meaning this cake is always in season.

Frangipane:

- **⅔ cup (150 grams) unsalted butter, room temperature (see Notes)**
- **1½ cups (144 grams) superfine natural almond flour**
- **¾ cup (150 grams) granulated sugar**
- **¼ cup (31 grams) all-purpose flour**
- **1 large egg (50 grams)**
- **1 large egg white (30 grams)**
- **1 teaspoon (3 grams) kosher salt**
- **1 teaspoon (4 grams) almond extract**

Batter:

- **½ cup (113 grams) unsalted butter, softened**
- **¾ cup (150 grams) granulated sugar**
- **1 large egg (50 grams), room temperature**
- **¾ teaspoon (3 grams) vanilla extract**
- **¼ teaspoon (1 gram) almond extract**
- **1 cup (125 grams) all-purpose flour**
- **¾ teaspoon (3.75 grams) baking powder**
- **¼ teaspoon kosher salt**
- **¼ cup (60 grams) whole milk, room temperature**

- **½ cup (120 grams) drained thawed frozen mixed berries (large berries halved if necessary), patted dry**
- **2 tablespoons (15 grams) sliced almonds**

Confectioners' sugar, for dusting

1. Preheat oven to 325°F (170°C). Spray a light-colored 8-inch metal springform pan with baking spray with flour. Line pan with parchment paper.
2. For frangipane: In a medium bowl, stir butter until creamy. Add almond flour, granulated sugar, all-purpose flour, egg, egg white, salt, and almond extract; stir until well combined. Cover and reserve.
3. For batter: In the bowl of a stand mixer fitted with the paddle attachment, beat butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Beat in egg; scrape sides of bowl. Add extracts, beating just until combined.
4. In a medium bowl, whisk together all-purpose flour, baking powder, and salt. With mixer on low speed, gradually add flour mixture to butter mixture alternately with milk, beginning and ending with flour mixture, beating just until combined after each addition and stopping to scrape sides of bowl. Using a small offset spatula or the back of a spoon, spread 1 cup (about 238 grams) batter into prepared pan. Using a 1½-tablespoon spring-loaded scoop (see Notes), alternately dollop 1 cup (about 240 grams) frangipane and remaining batter in a checkerboard-like pattern onto batter in pan; layer some batter on top of frangipane dollops and vice versa. (It's OK that dollops don't go all the way to edges of pan.) Drag a butter knife through center of each dollop a few times to swirl together. Tap pan on a kitchen towel-lined counter several times to settle batter.
5. Spoon remaining frangipane into a pastry bag; cut a ½-inch opening in tip. Pipe onto batter in pan, spreading with a small offset spatula. Press berries into frangipane; sprinkle with almonds.
6. Bake until edges are golden brown, top feels dry and set, and an instant-read thermometer inserted in center registers 202°F (94°C) to 210°F (99°C), 52 minutes to 1 hour, loosely covering with foil to prevent excess browning, if necessary. (See Notes.) Let cool in pan for 5 minutes. Remove sides of pan, and let cool completely on base of pan on a wire rack. Dust with confectioners' sugar before serving.

Notes: *Unlike softened butter, room temperature butter should provide no resistance when pressed with a finger. At this point, the butter is softened enough to easily combine with your other ingredients.*

Make sure to clean your scoop as needed when scooping your batter and frangipane. Alternatively, use 2 (1½-tablespoon) spring-loaded scoops.

A wooden pick test does not work well for this cake; even when finished baking, the frangipane may still stick slightly to a wooden pick.

CARROT-PUMPKIN CAKE

Makes 1 (9-inch) cake

A sweet marriage between two orange-hued favorites, carrot and pumpkin, this well-spiced cake brings plenty of seasonal charm to the table. Aromatic toasted pecans and a rich cream cheese frosting round out the simple perfection of this autumnal stunner.

- 1¼ cups (250 grams) granulated sugar
- 1 cup (244 grams) canned pumpkin
- ½ cup (112 grams) canola oil
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (6 grams) vanilla bean paste
- 1¾ cups (219 grams) all-purpose flour
- 1½ teaspoons (3 grams) ground cinnamon
- 1 teaspoon (5 grams) baking powder
- ¾ teaspoon (2.25 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- ½ teaspoon (1 gram) ground ginger
- ½ teaspoon (1 gram) ground nutmeg
- 1½ cups (161 grams) lightly packed grated carrots
- ½ cup (57 grams) finely chopped toasted pecans
- Spiced Cream Cheese Frosting (recipe follows)
- Garnish: finely chopped toasted pecans

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper.
2. In a large bowl, whisk together sugar, pumpkin, oil, eggs, and vanilla bean paste.
3. In a medium bowl, whisk together flour, cinnamon, baking powder, salt, baking soda, ginger, and nutmeg. Gradually add flour mixture to sugar mixture, stirring just until combined. Fold in carrots and pecans just until combined. Spread batter into prepared pan.
4. Bake until a wooden pick inserted in center comes out clean, 40 to 45 minutes. Let cool in pan for 15 minutes. Remove sides of pan, and let cool completely on pan base on a wire rack.
5. Using a serrated knife, level top of cooled cake, if desired.
6. Spoon 1 cup (265 grams) Spiced Cream Cheese Frosting into a pastry bag fitted with a ½-inch French star piping tip (Ateco #866). Spread remaining Spiced Cream Cheese Frosting on top and sides of cake. Using frosting in bag, pipe swirls around top edge of cake. Garnish with pecans, if desired. Refrigerate for at least 2 hours before serving. Refrigerate in an airtight container for up to 3 days. Let come to room temperature before serving.

Spiced Cream Cheese Frosting

Makes about 4 cups

- 12 ounces (340 grams) cream cheese, softened
- ⅔ cup (150 grams) unsalted butter, softened
- ½ teaspoon (1 gram) ground cinnamon
- ½ teaspoon (2 grams) vanilla extract
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground ginger
- 5 cups (600 grams) confectioners' sugar

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until smooth and creamy, about 1 minute. Add cinnamon, vanilla, nutmeg, and ginger, and beat until combined. With mixer on low speed, gradually add confectioners' sugar, beating until combined; increase mixer speed to medium, and beat until smooth and fluffy, about 2 minutes.

FRENCH APPLE CAKE

Makes 1 (9-inch) cake

Layer upon layer of apple slices meld with a custardy cake batter spiked with spiced rum in this dessert inspired by the classic Normandy apple cake.

7 cups (714 grams) ¼-inch-sliced unpeeled Honeycrisp apples
5 cups (520 grams) ¼-inch-sliced unpeeled Pink Lady apples
16 tablespoons (192 grams) granulated sugar, divided
4½ teaspoons (22.5 grams) dark rum, divided
1 teaspoon (5 grams) fresh lemon juice
3 large eggs (150 grams), room temperature
1½ teaspoons (6 grams) vanilla extract
1 cup (125 grams) all-purpose flour
1½ teaspoons (7.5 grams) baking powder
1 teaspoon (3 grams) kosher salt
¾ cup (170 grams) unsalted butter, melted and cooled
1 tablespoon (14 grams) sparkling sugar
Confectioners' sugar, for dusting
Crème fraîche, to serve

1. Preheat oven to 400°F (200°C). Line 2 rimmed baking sheets with parchment paper. Butter a 9-inch round copper cake pan*. Line bottom of pan with parchment paper; flour sides of pan.
2. In a large bowl, toss together apple slices, 2 tablespoons (24 grams) granulated sugar, 3 teaspoons (15 grams) rum, and lemon juice. Let stand for 15 minutes. Place apples on prepared baking sheets.
3. Bake until apples are softened and have released significant moisture, 20 to 30 minutes, stirring halfway through baking. (Apples will be slightly reduced in size but still retain their shape.) Let cool on pans for 20 minutes. Reduce oven temperature to 350°F (180°C).
4. In another large bowl, whisk eggs until pale and foamy, about 2 minutes. Add vanilla, remaining 14 tablespoons (168 grams) granulated sugar, and remaining 1½ teaspoons (7.5 grams) rum; whisk until well combined.
5. In a medium bowl, whisk together flour, baking powder, and salt. Gradually add flour mixture to egg mixture alternately with melted butter, beginning and ending with flour mixture, whisking just until combined after each addition.
6. Reserve 14 apple slices; using a large silicone spatula, fold remaining apple slices into batter. Spread batter into prepared cake pan, pressing down to distribute batter between apples and into edges of pan. Arrange reserved 14 apple slices on top as desired; sprinkle with sparkling sugar.
7. Bake until golden brown and set, 1 to 1½ hours, covering with foil after 50 minutes of baking to prevent excess browning. Let cool completely in pan on a wire rack.
8. Run a thin silicone or nylon offset spatula around edges of pan to loosen. Serve cake from pan using a nylon or silicone cake server, or transfer to desired serving plate. Dust with confectioners' sugar. Serve with crème fraîche.

**This recipe can also be made in a light-colored 9-inch springform pan. If using a springform pan, bake for 1 hour.*

PIÑA COLADA TRES LECHES CAKE

Makes 1 (9-inch) cake

If you like piña coladas . . . bake this cake and escape. A combination of the coconut-packed cocktail and the milk-soaked tres leches cake, this cake recalls the delights of happy hour on the beach. Feel free to omit the rum in the soaking liquid to create a mocktail version.

- **5 large eggs (250 grams), separated and room temperature**
- **1 cup (200 grams) plus 1 tablespoon (12 grams) granulated sugar, divided**
- **1 cup (240 grams) full-fat unsweetened coconut milk (see Notes), divided**
- **1 tablespoon (15 grams) water, room temperature**
- **⅓ cup (98 grams) plus 1 teaspoon (7 grams) cream of coconut (see Notes), divided**
- **1 cup (125 grams) all-purpose flour**
- **¼ cup (30 grams) coconut flour**
- **1¼ teaspoons (6.25 grams) baking powder**
- **1 teaspoon (2.25 grams) kosher salt, divided**
- **¼ teaspoon cream of tartar**
- **⅔ cup (203 grams) sweetened condensed milk**
- **2⅓ cups (560 grams) cold heavy whipping cream**
- **4 tablespoons (48 grams) white rum (optional)**
- **1 cup (242 grams) very finely chopped fresh or canned crushed pineapple (see Notes), thoroughly drained**

Garnish: lightly toasted unsweetened coconut flakes

1. Preheat oven to 350°F (180°C). Butter a 9-inch round cake pan. Line bottom of pan with parchment paper.

2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg yolks and ½ cup (100 grams) sugar at medium-high speed until fluffy and pale yellow in color, 1 to 2 minutes, stopping to scrape sides of bowl. With mixer on medium-low speed, add ⅓ cup (80 grams) coconut milk, 1 tablespoon (15 grams) room temperature water, and 1 teaspoon (7 grams) cream of coconut, beating just until combined and stopping to scrape sides of bowl.

3. In a medium bowl, whisk together flours, baking powder, and ¾ teaspoon (2.25 grams) salt. Fold flour mixture into egg yolk mixture until combined. (Mixture will be thick.) Transfer to a large bowl.

4. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat egg whites and cream of tartar at medium-high speed until foamy. Gradually add ½ cup (100 grams) sugar in a slow, steady stream, beating until stiff peaks form. Stir one-fourth of egg white mixture into batter until lightened and well combined; add remaining egg white mixture in three additions, folding until combined and no streaks or lumps remain. (Batter will start out thick but become lighter, smoother, and fluffier with each addition.) Gently spread batter into prepared pan. Gently tap sides of pan to help settle batter.

5. Bake until a wooden pick inserted in center comes out clean, 20 to 26 minutes. Let cool in pan on a wire rack for 10 minutes. Invert cake onto a wire rack; discard parchment. Place a 12-inch rimmed serving plate on bottom of cake layer; turn cake, right side up, onto plate. Using a wooden pick, poke holes all over top of cake.

6. In a medium bowl, whisk together condensed milk, ⅓ cup (80 grams) cold cream, rum (if using), remaining ⅔ cup (203 grams) coconut milk, remaining ⅓ cup (98 grams) cream of coconut, and remaining ¼ teaspoon salt. Gradually pour and spread milk mixture all over top and sides of warm cake, allowing some to soak in before adding more. Loosely cover and refrigerate until cold, at least 3 hours or up to overnight.

7. Using a slotted spoon, transfer and spread pineapple in an even layer onto cold cake, leaving a ½-inch border.

8. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat remaining 2 cups (480 grams) cold cream and remaining 1 tablespoon (12 grams) sugar at medium-high speed until medium-stiff peaks form. Dollop whipped cream onto pineapple; using the back of a spoon, spread and swirl as desired. Garnish with toasted coconut, if desired.

Notes: *Sometimes coconut milk and cream of coconut will be solidified and separated in the can. You may have to transfer them to a bowl and whisk until smooth or place in a small saucepan and gently heat, whisking until smooth and well combined. Let cool to room temperature before using.*

The gram weight given is for very finely chopped fresh pineapple; the gram weight of 1 cup finely chopped canned pineapple may vary.

HONEY-ALMOND CAKE

Makes 1 (8-inch) cake

This honeyed cake is perfect for marking the sweet occasion of Rosh Hashanah, the Jewish New Year, or the end of a crisp autumn day. Almonds, ginger, and honey are the main flavor notes in the cake, while applesauce and sour cream help contribute to a supremely tender crumb.

- ½ cup (113 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 6 tablespoons (126 grams) honey, divided
- ¼ teaspoon (1 gram) almond extract
- 1¼ cups (156 grams) all-purpose flour
- ¾ cup (72 grams) superfine almond flour
- 2 teaspoons (10 grams) baking powder
- 2 teaspoons (6 grams) kosher salt
- 1 teaspoon (2 grams) ground ginger
- ¾ cup (180 grams) unsweetened applesauce
- ⅓ cup plus 1 tablespoon (95 grams) whole milk, room temperature
- ⅓ cup (80 grams) sour cream, room temperature
- 1 tablespoon (15 grams) fresh lemon juice
- ¼ cup (28 grams) sliced almonds, toasted

1. Preheat oven to 350°F (180°C). Spray an 8-inch round cake pan with baking spray with flour. Line pan with parchment paper.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in 2 tablespoons (42 grams) honey and almond extract.

3. In a medium bowl, whisk together flours, baking powder, salt, and ginger. In another medium bowl, whisk together applesauce, milk, sour cream, and lemon juice. With mixer on low speed, gradually add flour mixture to butter mixture alternately with applesauce mixture, beginning and ending with flour mixture, beating just until combined after each addition. Spread batter into prepared pan.

4. Bake until lightly golden and a wooden pick comes out with just a few moist crumbs, 45 to 50 minutes. Let cool in pan on a wire rack for 15 minutes. Remove from pan, and let cool completely on a wire rack.

5. In a small microwave-safe bowl, heat remaining 4 tablespoons (84 grams) honey on high in 10-second intervals, stirring between each, until thin and pourable. Spoon honey onto cake, and sprinkle with almonds. Store in an airtight container for up to 2 days, or refrigerate in an airtight container for up to 5 days. If refrigerating, let come to room temperature before serving.

PERSIMMON-GINGER UPSIDE-DOWN CAKE

Makes 1 (9¾-inch) cake

Sliced persimmons give this simple cake a striking graphic look. We doubled up on sweet heat, adding both fresh and crystallized ginger to the zesty batter for a deliciously zippy kick.

- ¼ cup (57 grams) unsalted butter, melted
- ¾ cup (165 grams) firmly packed light brown sugar
- 3 Fuyu persimmons (435 grams), sliced ¼ inch thick and halved
- ½ cup (113 grams) unsalted butter, softened
- 1 cup plus 3 tablespoons (236 grams) granulated sugar
- 2 large eggs (100 grams)
- 1½ teaspoons (1.5 grams) lemon zest
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon grated fresh ginger
- 1½ cups (188 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon (1.25 grams) baking soda
- ⅛ teaspoon ground nutmeg
- ⅛ teaspoon ground cloves
- ⅔ cup (160 grams) whole buttermilk
- ½ cup (88 grams) chopped crystallized ginger

1. Preheat oven to 350°F (180°C).
2. In a 9¾-inch tarte Tatin dish or a 10-inch enamel-coated cast-iron skillet, place melted butter. Using a pastry brush, lightly brush butter up sides of dish. Sprinkle with brown sugar. Arrange persimmon slices in a single layer on brown sugar to completely cover bottom of dish.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat softened butter and granulated sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in lemon zest, vanilla, and fresh ginger.
4. In a medium bowl, whisk together flour, baking powder, salt, baking soda, nutmeg, and cloves. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk, beginning and ending with flour mixture, beating just until combined after each addition. Fold in crystallized ginger. Gently spread batter onto persimmon slices.
5. Bake until a wooden pick inserted in center comes out clean, 40 to 45 minutes. Let cool in pan on a wire rack for 10 minutes. Gently run a knife around edges of dish to release sides of cake; carefully invert onto a flat serving plate. Serve warm.

CITRUS CHIFFON CAKE

Makes 1 (10-inch) cake

First dreamed up by Californian Harry Baker, chiffon cake is famous for its lighter-than-air texture. This fluffy base works wonderfully with a kiss of citrus, like lemon, lime, or orange. We opted to use all three, giving this cake a decidedly sunny disposition.

- **1½ cups (300 grams) granulated sugar, divided**
- **1 tablespoon (12 grams) tightly packed orange zest**
- **1 tablespoon (5 grams) packed lemon zest**
- **2 teaspoons (3 grams) packed lime zest**
- **2¼ cups (281 grams) unbleached cake flour**
- **1 tablespoon (15 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **7 large eggs (350 grams), separated and room temperature**
- **½ cup (112 grams) vegetable oil**
- **½ cup (120 grams) fresh orange juice**
- **¼ cup (60 grams) fresh lemon juice**
- **1 teaspoon (4 grams) vanilla extract**
- **½ teaspoon (2 grams) cream of tartar**
- **Citrus Glaze (recipe follows)**

1. Preheat oven to 350°F (180°C).
2. In a large bowl, stir together 1 cup (200 grams) sugar and zests until well combined. Whisk in flour, baking powder, and salt.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg yolks at medium-high speed until doubled in volume, about 3 minutes. Reduce mixer speed to medium, and add oil in a slow, steady stream, beating until combined. Reduce mixer speed to low, and add orange juice, lemon juice, and vanilla, beating until combined. Transfer to another large bowl.
4. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat egg whites and cream of tartar at medium speed until soft peaks form, about 2 minutes. With mixer on low speed, add remaining ½ cup (100 grams) sugar in a slow, steady stream, beating until combined. Increase mixer speed to medium-high, and beat until medium-soft peaks form, about 2 minutes.
5. Using a balloon whisk, gradually fold flour mixture into egg yolk mixture until combined. Fold egg white mixture into egg yolk mixture in three additions. Spread batter into a 10-inch removable-bottom tube pan. Gently run a knife through batter to release any air bubbles.
6. Bake until golden brown and a wooden pick inserted near center comes out clean, about 55 minutes. Immediately invert pan (onto a bottle if needed; see Note), and let cool completely.
7. Using an offset spatula, loosen cake from sides and bottom of pan. Remove from pan, and place top side up onto a serving plate. Pour Citrus Glaze onto cake.

Note: *If your pan doesn't have prongs to support it, rest it on the narrow neck of a full glass bottle, like a wine bottle. Turning the pan upside down ensures your cake doesn't sink when cooling.*

Citrus Glaze

Makes about 1½ cups

- **2 cups (240 grams) confectioners' sugar**
- **2 tablespoons (30 grams) fresh orange juice**
- **1 tablespoon (15 grams) fresh lemon juice**

1. In a medium bowl, whisk together all ingredients until smooth. Use immediately.

STRAWBERRY-ORANGE BLOSSOM CORNMEAL CAKE

Makes 1 (9-inch) cake

Baking with oil is an excellent choice for cakes that have denser flours like the cornmeal in this enchanting one-layer cake. The texture is beautifully tender, and orange blossom water adds delicate floral notes, creating a sensory experience that's reminiscent of strawberry shortcake—only better.

- **1 cup (200 grams) plus 1 tablespoon (12 grams) granulated sugar, divided**
- **½ cup (120 grams) sour cream, room temperature**
- **½ cup (120 grams) heavy whipping cream, room temperature**
- **¼ cup (56 grams) neutral oil**
- **1 large egg (50 grams), room temperature**
- **1 large egg yolk (19 grams), room temperature**
- **2 teaspoons (6 grams) tightly packed orange zest**
- **¾ teaspoon (3.75 grams) orange blossom water**
- **1½ cups (188 grams) all-purpose flour**
- **½ cup (80 grams) finely ground yellow cornmeal**
- **2 teaspoons (10 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **2 cups (300 grams) halved fresh strawberries (quartered if large), divided**
- **Orange Blossom Whipped Cream (recipe follows)**

1. Preheat oven to 350°F (180°C).
2. In a large bowl, whisk together 1 cup (200 grams) sugar, sour cream, cream, oil, egg, egg yolk, orange zest, and orange blossom water until well combined, stopping to scrape sides of bowl.
3. In a medium bowl, whisk together flour, cornmeal, baking powder, and salt. Gradually add flour mixture to sugar mixture, whisking just until combined and stopping to scrape sides of bowl. Fold in 1 cup (150 grams) strawberries.
4. Spray a 9-inch springform pan with baking spray with flour. Line pan with parchment paper. Spread batter into prepared pan.
5. Bake for 18 minutes. Gently press remaining 1 cup (150 grams) strawberries, cut side down, into top of cake; sprinkle with remaining 1 tablespoon (12 grams) sugar. Bake until a wooden pick inserted in center comes out clean, 20 to 28 minutes more. Let cool in pan on a wire rack for 10 minutes. Carefully remove sides of pan; let cake cool completely on pan base on a wire rack.
6. Discard parchment from bottom of cake, and transfer to a serving plate. Serve with Orange Blossom Whipped Cream.

Orange Blossom Whipped Cream

Makes about 2 cups

- **1 cup (240 grams) cold heavy whipping cream**
- **4 teaspoons (16 grams) granulated sugar**
- **¼ teaspoon (1.25 grams) orange blossom water**
- **⅛ teaspoon kosher salt**

1. In a medium bowl, whisk together all ingredients until medium-stiff peaks form. Use immediately, or cover and refrigerate until ready to serve.

LEMON-ALMOND CAKE

Makes 1 (9-inch) cake

Light and fluffy cake gets a mesmerizing swirl of citrus curd and a border of sliced nuts in this single-layer snack cake. Almond extract and almond flour give toasted notes that beautifully complement the cake's fresh flavor.

- ½ cup (100 grams) granulated sugar
- ½ cup (110 grams) firmly packed light brown sugar
- ½ cup (120 grams) crème fraîche, room temperature
- ½ cup (120 grams) heavy whipping cream, room temperature
- ⅓ cup (76 grams) unsalted butter, melted
- 1 large egg (50 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- 2 tablespoons (12 grams) packed lemon zest
- 2 teaspoons (8 grams) vanilla extract
- 1 teaspoon (4 grams) almond extract
- 1½ cups (188 grams) all-purpose flour
- ¾ cup (72 grams) superfine natural almond flour
- 2 teaspoons (10 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ¾ cup (200 grams) Lemon Curd (recipe follows)
- ⅓ cup (26 grams) sliced almonds

Garnish: confectioners' sugar

1. Preheat oven to 325°F (170°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat granulated sugar, brown sugar, crème fraîche, cream, melted butter, egg, egg yolk, lemon zest, and extracts at medium speed until well combined, about 2 minutes, stopping to scrape sides of bowl.
3. In a large bowl, whisk together flours, baking powder, and salt. With mixer on low speed, gradually add flour mixture to sugar mixture, beating just until combined and stopping to scrape sides of bowl.
4. Spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper. Reserve ¾ cup batter. Spread remaining batter into prepared pan. Spoon Lemon Curd, 1 tablespoon (16 grams) at a time, onto batter in pan. Spoon reserved batter between curd dollops. Using the tip of a sharp knife, swirl curd into batter, being careful not to overmix.
5. Bake until a wooden pick inserted in center comes out clean, 40 to 50 minutes. Sprinkle edges with almonds. Let cool in pan on a wire rack for 10 minutes. Carefully remove sides of pan; let cake cool completely on pan base on wire rack.
6. Remove pan base, and discard parchment. Transfer to a serving plate, and garnish with confectioners' sugar, if desired.

Lemon Curd

Makes 1¼ cups

Tangy, creamy, and sweet, lemon curd acts as the perfect pairing for practically any flavor profile. Whether used as a spread for scones and biscuits or incorporated into your bakes, lemon curd is the ultimate brightening agent in almost any recipe.

- ⅓ cup plus 1 tablespoon (79 grams) granulated sugar
- 2 large eggs (100 grams), room temperature
- 2 teaspoons (4 grams) packed lemon zest
- 1 teaspoon (3 grams) cornstarch
- ¼ teaspoon kosher salt
- ½ cup (120 grams) fresh lemon juice
- ⅓ cup (76 grams) unsalted butter, cubed

1. In a medium saucepan, whisk together sugar, eggs, lemon zest, cornstarch, and salt until smooth. Add lemon juice, whisking until smooth. Cook over medium-low heat, stirring constantly, until mixture is bubbling and thickened and holds shape of whisk and an instant-read thermometer registers 170°F (76°C) , about 7 minutes.
2. Strain mixture through a fine-mesh sieve into a medium heatproof bowl. Add butter, 1 cube at a time, stirring until combined and mixture is smooth after each addition. Cover with a piece of plastic wrap, pressing wrap directly onto surface of curd to prevent a skin from forming. Let cool completely. Refrigerate in an airtight container for up to 1 week.

SUGARED PEANUT BUTTER-JAM CAKE

Makes 1 (8-inch) cake

As if this cake's glittery sugar coating and swoops of luscious nutty frosting weren't enough to draw you in, it also contains a sweet berry filling baked into the center of the cake. Make this one for family and friends and watch as faces fill with nostalgic delight.

Cake:
½ cup (113 grams) unsalted butter, softened
6 tablespoons (96 grams) creamy peanut butter*
¼ cup (50 grams) granulated sugar
¼ cup (55 grams) firmly packed light brown sugar
1 large egg (50 grams), room temperature
1 large egg yolk (19 grams), room temperature
1¼ cups (156 grams) all-purpose flour
1¼ teaspoons (6.25 grams) baking powder
1 teaspoon (3 grams) kosher salt
⅓ cup (80 grams) water
¼ cup (60 grams) sour cream, room temperature
1 tablespoon (14 grams) vegetable oil
1½ teaspoons (6 grams) vanilla extract
Raspberry Filling (recipe follows)

Topping:
¼ cup (50 grams) granulated sugar
¼ teaspoon kosher salt
1 tablespoon (14 grams) unsalted butter, melted

Peanut Butter Frosting (recipe follows)

1. Preheat oven to 350°F (180°C). Spray an 8-inch round cake pan with baking spray with flour. Line bottom of pan with parchment paper.
2. For cake: In the bowl of a stand mixer fitted with the paddle attachment, beat butter, peanut butter, granulated sugar, and brown sugar at medium speed until creamy, about 2 minutes, stopping to scrape sides of bowl. Add egg and egg yolk, one at a time, beating until combined after each addition.
3. In a medium bowl, whisk together flour, baking powder, and salt. In a small bowl, whisk together ⅓ cup (80 grams) water, sour cream, oil, and vanilla. With mixer on low speed, gradually add flour mixture to butter mixture alternately with sour cream mixture, beginning and ending with flour mixture, beating just until combined after each addition and stopping to scrape sides of bowl.
4. Spread 1½ cups (about 322 grams) batter into prepared pan. Tap pan on a kitchen towel-lined counter several times to settle batter and release any air bubbles. Spoon remaining batter into a pastry bag; cut a ½-inch opening in tip. Pipe a ring of batter around inside edge of pan. Using an offset spatula, smooth seam between bottom layer and piped ring to prevent filling from escaping. Dollop and spread Raspberry Filling into an even layer within ring. (See Notes.) Pipe remaining batter on top of filling; gently spread into an even layer with a small offset spatula.
5. Bake until golden brown, a wooden pick inserted in center comes out clean, and an instant-read thermometer inserted in center registers 200°F (93°C), 40 to 45 minutes, loosely covering with foil during final 10 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 10 minutes. Remove from pan, and let cool completely on a wire rack. (See Notes.)
6. For topping: In a small bowl, stir together granulated sugar and salt. Brush melted butter on top and sides of cooled cake; sprinkle sugar mixture on top, and press into sides of cake. Spread Peanut Butter Frosting on top of cake as desired. Refrigerate until frosting is set, 15 to 20 minutes, before serving.

**We used JIF Creamy Peanut Butter.*

Notes: *Once cool, the Raspberry Filling will be more liquid than your typical jam, with a consistency somewhere between that of nectar and honey. This allows it to spread evenly onto the batter.*

Due to this cake's wet filling, the center may dip slightly once cooled.

For a slightly less sweet variation, skip the butter and sugar coating before adding Peanut Butter Frosting.

Raspberry Filling

Makes about ⅔ cup

8 ounces (226 grams) fresh raspberries (about 1⅔ cups packed)
1 cup (200 grams) granulated sugar
1 tablespoon (15 grams) fresh lemon juice

1. In a medium saucepan, stir together all ingredients. Bring to a boil over medium-high heat; cook, stirring frequently, for 5 minutes. Reduce heat to medium.

Cook, stirring frequently and mashing berries, until an instant-read thermometer registers 220°F (104°C), 8 to 10 minutes. Using a fine-mesh sieve, strain raspberry mixture into a medium bowl, pushing through as many solids as possible; discard seeds left in sieve. Let cool completely.

Peanut Butter Frosting

Makes about 2¼ cups

¾ cup (170 grams) unsalted butter, softened
¾ cup (192 grams) creamy peanut butter
1 teaspoon (4 grams) vanilla extract
¾ cup (90 grams) confectioners' sugar, sifted
⅛ teaspoon kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, beat butter at medium speed until smooth and creamy, 1 to 2 minutes, stopping to scrape sides of bowl. Add peanut butter and vanilla; beat until smooth and combined, 1 to 2 minutes. With mixer on low speed, gradually add confectioners' sugar and salt, beating just until combined and stopping to scrape sides of bowl. Increase mixer speed to medium, and beat until fluffy, 1 to 2 minutes. Use immediately.

ORANGE-CORIANDER UPSIDE-DOWN CAKE

Makes 1 (9-inch) cake

Shingled with glistening orange slices and sweetly spiced with coriander, this citrusy upside-down cake will brighten up any occasion.

Coriander Candied Oranges (recipe follows)
⅔ cup (150 grams) unsalted butter, softened
1¼ cups (250 grams) granulated sugar
1 tablespoon (9 grams) tightly packed orange zest (about 2 large oranges)
3 large eggs (150 grams), room temperature
½ teaspoon (2 grams) vanilla extract
2 cups (250 grams) unbleached cake flour
2 teaspoons (4 grams) ground coriander
1 teaspoon (5 grams) baking powder
1 teaspoon (3 grams) kosher salt
¼ teaspoon (1.25 grams) baking soda
⅔ cup (160 grams) whole buttermilk, room temperature
2 tablespoons (30 grams) fresh orange juice, room temperature

1. Preheat oven to 350°F (180°C). Spray a 9-inch round cake pan with baking spray with flour. Line bottom of pan with parchment paper.
2. In bottom of prepared pan, arrange Coriander Candied Oranges, overlapping as needed to completely cover pan.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat butter, sugar, and orange zest at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition and stopping to scrape sides of bowl. Beat in vanilla.
4. In a medium bowl, whisk together flour, coriander, baking powder, salt, and baking soda. In a small bowl, whisk together buttermilk and orange juice. With mixer on low speed, gradually add flour mixture to butter mixture alternately with buttermilk mixture, beginning and ending with flour mixture, beating until combined after each addition and stopping to scrape sides of bowl. Spread batter into prepared pan.
5. Bake until a wooden pick inserted in center comes out clean, 55 minutes to 1 hour, loosely covering with foil after 20 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes.
6. Place a serving platter on top of pan, and carefully invert cake; gently remove pan, and discard parchment. Using a pastry brush, lightly brush some of reserved syrup from Coriander Candied Oranges on top of candied oranges for added moisture and shine. (See Note.) Serve warm or at room temperature. Refrigerate in an airtight container for up to 3 days. Let come to room temperature before serving.

Note: *Extra syrup from candied oranges makes a great addition to cocktails, iced tea, and more.*

Coriander Candied Oranges

Makes 30 to 40 candied orange slices and 2 cups syrup

3 cups (600 grams) granulated sugar
1½ cups (360 grams) water
½ teaspoon (1 gram) ground coriander
3 navel oranges (600 grams), sliced 3/16 inch thick

1. In a medium saucepan, stir together sugar, 1½ cups (360 grams) water, and coriander; bring to a boil over high heat. Add orange slices, and reduce heat to medium-low. Cook until orange rind has softened, about 15 minutes.
2. Place a wire rack on a rimmed baking sheet.
3. Using a slotted spoon, remove oranges from syrup, and place flat on prepared rack. Reserve syrup for Orange-Coriander Upside-Down Cake, and let oranges cool completely before using.

PISTACHIO PAN DI SPAGNA

Makes 1 (9-inch) cake

Incorporating crunchy pistachios, fragrant orange blossom, water, and creamy ricotta into the classic sponge cake formula, our summery take on pan di Spagna *is a sweet ode to an Italian standard.*

- **⅓ cup (52 grams) shelled pistachios**
- **2 tablespoons (16 grams) cornstarch**
- **4 large eggs (200 grams), separated and room temperature**
- **¼ cup (60 grams) boiling water (see Note)**
- **¾ cup (150 grams) granulated sugar, divided**
- **1½ teaspoons (6 grams) vanilla extract**
- **1 teaspoon (4 grams) almond extract**
- **¾ cup (100 grams) 00 flour***
- **½ teaspoon (2.5 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **Orange Blossom Simple Syrup (recipe follows)**
- **Ricotta Whipped Cream (recipe follows)**
- **Garnish: chopped pistachios**

1. Preheat oven to 325°F (170°C). Butter a 9-inch round cake pan. Line bottom of pan with parchment paper.
2. In the work bowl of a food processor, pulse pistachios and cornstarch until pistachios are finely ground, stopping to scrape sides of bowl.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg yolks at medium speed; add ¼ cup (60 grams) boiling water in a slow, steady stream, beating until frothy. Gradually beat in ½ cup (100 grams) sugar and extracts. Increase mixer speed to medium-high; beat until pale yellow and ribbon-consistency, about 5 minutes. Transfer mixture to a large bowl.
4. Clean bowl of stand mixer and whisk attachment. Using the whisk attachment, beat egg whites at medium-high speed until foamy. With mixer on medium-high speed, add remaining ¼ cup (50 grams) sugar in a slow, steady stream, beating until stiff peaks form.
5. In a medium bowl, whisk together flour, baking powder, and salt. Fold one-third of egg white mixture into egg yolk mixture. Gradually sift and fold half of flour mixture into egg yolk mixture just until combined. Repeat procedure with one-third of egg white mixture and remaining flour mixture. Fold in pistachio mixture and remaining egg white mixture just until combined and no white spots remain. (Do not overmix.) Gently spread batter into prepared pan. (Pan will be very full, but batter will not overflow.)
6. Bake until golden, top springs back when gently pressed in center, and a wooden pick inserted in center comes out clean, 30 to 35 minutes. Let cool in pan on a wire rack for 10 minutes. Run a butter knife around edge of cake to loosen, if necessary. Remove from pan, and let cool completely on a wire rack.
7. Place cooled cake on a serving plate. Prick top several times with a wooden pick; brush Orange Blossom Simple Syrup onto cake. Spread Ricotta Whipped Cream on top. Refrigerate for 40 minutes before serving. Garnish with chopped pistachios, if desired.

**We used Anna Napoletana Unbleached Tipo "00" Extra Fine Flour. Measuring by gram weight is the best way to ensure consistent results. If measuring by volume, be sure to fluff flour beforehand and use the spoon-and-level method.*

Note: *For best accuracy, be sure to measure already-boiling water for use in this recipe.*

Orange Blossom Simple Syrup

Makes about 3 tablespoons

- **2 tablespoons (24 grams) granulated sugar**
- **2 tablespoons (30 grams) water**
- **¼ teaspoon (1.25 grams) orange blossom water**

1. In a small microwave-safe bowl, whisk together sugar and 2 tablespoons (30 grams) water. Heat on high in 10-second intervals, stirring between each, until sugar dissolves. Stir in orange blossom water. Let cool completely before using.

Ricotta Whipped Cream

Makes about 4 cups

- **2 ounces (57 grams) cream cheese, softened**
- **¼ cup (57 grams) double-cream ricotta cheese (see Note)**
- **1 teaspoon (5 grams) orange blossom water**
- **⅛ teaspoon kosher salt**
- **¾ cup (90 grams) confectioners' sugar**
- **1⅓ cups (320 grams) cold heavy whipping cream**

1. In a medium bowl, stir cream cheese until smooth. Add ricotta, orange blossom water, and salt; stir until combined. Add confectioners' sugar, and stir until combined; whisk until smooth. (Mixture will be loose but will thicken as the whipped cream is added.)
2. In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream at medium-high speed until stiff peaks form. Fold whipped cream into ricotta mixture in three additions. Use immediately.

Note: *We used double-cream ricotta, which does not include whey among its ingredients; this results in a thicker mixture. The recipe will work with whole-milk ricotta (with whey), but it will be looser in consistency.*

COFFEE and CRUMB cakes

HAVE DESSERT FOR BREAKFAST
WITH THESE COZY CREATIONS

BUTTERSCOTCH COFFEE CAKE

Makes 1 (10-inch) cake

This coffee cake gets its tender crumb from a rich sauce mixed into the batter, and a crunchy pecan streusel inside and baked on top creates an addictive crunch.

- ½ cup (113 grams) unsalted butter, melted
- 2 cups (440 grams) firmly packed light brown sugar, divided
- Butterscotch Sauce (recipe follows), divided
- 2 large eggs (100 grams)
- 1 teaspoon (4 grams) vanilla extract
- 2½ cups (313 grams) all-purpose flour
- 2¼ teaspoons (11.25 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ¾ cup (180 grams) whole buttermilk
- 1 cup (113 grams) chopped pecans
- 2 teaspoons (4 grams) ground cinnamon

1. Preheat oven to 350°F (180°C). Spray a 10-inch tube pan with baking spray with flour.
2. In a medium bowl, place melted butter. Whisk in 1 cup (220 grams) brown sugar, ⅔ cup (180 grams) Butterscotch Sauce, eggs, and vanilla.
3. In another medium bowl, whisk together flour, baking powder, and salt. Add flour mixture to butter mixture, whisking until combined. Whisk in buttermilk just until combined.
4. In a small bowl, stir together pecans, cinnamon, and remaining 1 cup (220 grams) brown sugar.
5. Spread two-thirds of batter (about 745 grams) into prepared pan. Sprinkle half of pecan mixture onto batter in pan. Spread remaining batter (about 373 grams) onto pecan mixture. Sprinkle remaining pecan mixture onto batter.
6. Bake until a wooden pick inserted near center comes out clean, 40 to 45 minutes, covering with foil after 30 minutes of baking to prevent excess browning. Let cool in pan on a wire rack for 15 minutes. Remove from pan, and let cool on a wire rack for 1 hour.
7. Serve warm or at room temperature with remaining Butterscotch Sauce. Store in an airtight container for up to 3 days.

Butterscotch Sauce

Makes 2 cups

- ½ cup (113 grams) unsalted butter
- 1 cup (220 grams) firmly packed light brown sugar
- 1 teaspoon (6 grams) vanilla bean paste
- ¼ teaspoon kosher salt
- 1 cup (240 grams) heavy whipping cream

1. In a small saucepan, melt butter over medium heat. Whisk in brown sugar, vanilla bean paste, and salt until dissolved. Add cream, and bring to a boil. Cook for 3 minutes. Remove from heat, and let cool to room temperature. Refrigerate in an airtight container for up to 1 week.

Note: *Let Butterscotch Sauce come to room temperature before making the cake or serving. You can also reheat it in a microwave-safe container on high in 10-second intervals, stirring between each, until warm and pourable.*

ORANGE COFFEE CAKE

Makes 1 (10-inch) cake

With a rich layer of cream cheese, crunchy streusel topping, and beautiful golden crust (thank you, cast iron!), it's hard to beat this hefty coffee cake. Yogurt and a double dose of citrus in the batter keep the flavor fresh and the crumb extra tender.

- **1½ cups (300 grams) granulated sugar, divided**
- **½ cup (113 grams) unsalted butter, melted**
- **3 large eggs (150 grams), divided**
- **2½ tablespoons (23 grams) tightly packed orange zest, divided**
- **2 tablespoons (30 grams) fresh orange juice, divided**
- **2 teaspoons (8 grams) vanilla extract**
- **2 cups (250 grams) all-purpose flour**
- **2 teaspoons (10 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ cup (120 grams) full-fat Greek yogurt**
- **¼ cup (60 grams) whole milk**
- **8 ounces (226 grams) cream cheese, softened**
- **Almond Streusel (recipe follows)**

1. Preheat oven to 350°F (180°C). Spray a 10-inch cast-iron skillet with baking spray with flour.
2. In a large bowl, whisk together 1 cup (200 grams) sugar, melted butter, 2 eggs (100 grams), 1½ tablespoons (14 grams) orange zest, 1 tablespoon (15 grams) orange juice, and vanilla until combined.
3. In a medium bowl, whisk together flour, baking powder, and salt. In a small bowl, whisk together yogurt and milk. Gradually add flour mixture to butter mixture alternately with yogurt mixture, beginning and ending with flour mixture, whisking just until combined after each addition. Spread two-thirds of batter (about 582 grams) into prepared skillet, spreading batter slightly up sides of skillet.
4. In another medium bowl, beat cream cheese with a hand mixer at medium speed until smooth. Add remaining ½ cup (100 grams) sugar, remaining 1 egg (50 grams), remaining 1 tablespoon (9 grams) orange zest, and remaining 1 tablespoon (15 grams) orange juice, beating until well combined. Pour onto batter in skillet, keeping cream cheese mixture from touching sides of skillet. Gently spread remaining batter into pan, starting around sides and moving toward center. (Batter will not cover cream cheese mixture completely in center.) Sprinkle with Almond Streusel.
5. Bake until center is almost set and an instant-read thermometer inserted in center registers 175°F (79°C) to 180°F (82°C), 45 to 50 minutes. Let cool in skillet on a wire rack for at least 30 minutes. Serve warm or at room temperature.

Almond Streusel

Makes about 1 cup

- **½ cup (63 grams) all-purpose flour**
- **⅓ cup (67 grams) granulated sugar**
- **2 teaspoons (6 grams) tightly packed orange zest**
- **¼ teaspoon kosher salt**
- **½ cup (57 grams) sliced almonds**
- **3 tablespoons (42 grams) unsalted butter, melted**

1. In a medium bowl, stir together flour, sugar, orange zest, and salt; stir in almonds. Stir in melted butter until mixture is crumbly. Crumble with your fingertips until desired consistency is reached.

PRO TIP
When choosing a cast-iron skillet for baking, you have two choices: an enamel-coated skillet or a traditional seasoned skillet. Either cast-iron skillet will work for this recipe, and you can also bake this cake in a 10-inch tall-sided round cake pan.

CRANBERRY CITRUS COFFEE CAKE

Makes 1 (9-inch) cake

With lemon and orange zests in the batter and the streusel and both zests and juices in the glaze, every bite of this vibrant treat offers an explosion of citrus flavor. We topped the batter with a layer of cranberries before baking for gorgeous color and extra sweetness.

- 1 cup (200 grams) granulated sugar
- ½ cup (113 grams) unsalted butter, melted
- 2 large eggs (100 grams)
- 2 tablespoons (6 grams) orange zest
- 1 tablespoon (3 grams) lemon zest
- 1 teaspoon (4 grams) vanilla extract
- 1½ cups (188 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ½ cup (120 grams) sour cream
- ¼ cup (60 grams) whole milk
- 1¼ cups (92 grams) fresh or thawed frozen cranberries*
- Walnut Streusel (recipe follows)
- Citrus Glaze (recipe follows)

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour.
2. In a medium bowl, whisk together sugar, melted butter, eggs, zests, and vanilla.
3. In another medium bowl, whisk together flour, baking powder, and salt. Whisk flour mixture into butter mixture. Add sour cream and milk, whisking just until combined. Spread batter into prepared pan. Top with cranberries; sprinkle with Walnut Streusel.
4. Bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes. Let cool in pan on a wire rack for 15 minutes. Remove from pan, and let cool on a wire rack for 30 minutes.
5. Drizzle with Citrus Glaze. Serve warm or at room temperature.

**If using thawed frozen cranberries, make sure to pat them dry before using.*

Walnut Streusel

Makes about 1 cup

- ½ cup (63 grams) all-purpose flour
- ½ cup (57 grams) chopped walnuts
- ¼ cup (50 grams) granulated sugar
- 1 teaspoon (1 gram) orange zest
- 1 teaspoon (1 gram) lemon zest
- ¼ teaspoon kosher salt
- 3 tablespoons (42 grams) unsalted butter, melted

1. In a medium bowl, stir together flour, walnuts, sugar, zests, and salt. Stir in melted butter until mixture is crumbly. Crumble with your fingertips until desired consistency is reached.

Citrus Glaze

Makes about ½ cup

- 1 cup (120 grams) confectioners' sugar
- 2 tablespoons (30 grams) sour cream
- 1 teaspoon (1 gram) orange zest
- 1 teaspoon (1 gram) lemon zest
- 1 teaspoon (5 grams) whole milk
- 2 teaspoons (10 grams) fresh orange juice
- 1 teaspoon (5 grams) fresh lemon juice

1. In a small bowl, whisk together all ingredients until smooth.

TRIPLE-MARBLE STREUSEL CAKE

Makes 1 (8-inch) cake

A chocolate-and-caramel lover's dream, this streusel cake is a showstopper. Vanilla, chocolate, and dulce de leche batters swirl together to create a tender, marbled cake as decadent as it is delicious. Finished with a sweet and salty topping, this cake is perfect for every occasion, from dinner parties to casual afternoon snacking.

- **¾ cup (170 grams) unsalted butter, softened**
- **1½ cups (300 grams) granulated sugar**
- **3 large eggs (150 grams), room temperature**
- **2 teaspoons (8 grams) vanilla extract**
- **1¾ cups (219 grams) all-purpose flour**
- **1½ teaspoons (7.5 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ cup (120 grams) sour cream, room temperature**
- **1¾ cups (380 grams) dulce de leche, divided**
- **⅓ cup (57 grams) chopped 60% bittersweet chocolate, melted and cooled slightly**
- **1 tablespoon (5 grams) Dutch process cocoa powder, sifted**
- **Salted Cocoa Streusel Topping (recipe follows)**
- **¼ cup (60 grams) whole milk**

1. Preheat oven to 350°F (180°C). Spray an 8-inch square baking pan with baking spray with flour. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition. Beat in vanilla.
3. In a medium bowl, whisk together flour, baking powder, and salt. With mixer on low speed, add flour mixture to butter mixture in three additions alternately with sour cream, beginning and ending with flour mixture, beating just until combined after each addition. Divide batter into 3 portions (about 1⅓ cups or 324 grams each).
4. In a small microwave-safe bowl, heat ¼ cup (80 grams) dulce de leche on high until slightly softened, 10 to 15 seconds. Stir into one portion of batter.
5. Add melted chocolate and cocoa to second portion of batter, and fold until combined. Leave remaining portion of batter as is.
6. Using 1-tablespoon spring-loaded scoops, alternately scoop vanilla, chocolate, and dulce de leche batters into bottom of prepared pan. Tap pan on a kitchen towel-lined countertop 2 to 3 times to help level batter and fill pan. Create another layer with alternating cake batters; tap pan again. Scoop remaining batter randomly on top. Using a butter knife, swirl batters together in a figure eight motion. Tap pan again to help level batter and fill in any gaps. Sprinkle Salted Cocoa Streusel Topping onto batters.
7. Bake until a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 5 minutes, loosely covering with foil to prevent excess browning, if necessary. Let cool in pan on a wire rack for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.
8. In a small saucepan, combine milk and remaining 1½ cups (300 grams) dulce de leche. Cook over medium heat, stirring constantly, until pourable, about 3 minutes. Serve warm with cake.

Salted Cocoa Streusel Topping

Makes 1½ cups

- **¾ cup (94 grams) all-purpose flour**
- **⅓ cup (67 grams) granulated sugar**
- **¼ cup (21 grams) Dutch process cocoa powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ cup (57 grams) cold unsalted butter, cubed**

1. In a large bowl, combine flour, sugar, cocoa, and salt. Using a pastry blender or 2 forks, cut in cold butter until butter is pea-size. Using your fingertips, pinch and rub pieces of butter into dry ingredients until mixture comes together. Freeze for 10 minutes or until ready to use.

SOUR CREAM COFFEE CAKE

Makes 1 (9-inch) cake

This endlessly customizable classic comes together in a flash. The warm notes of vanilla beautifully complement the subtle tang from the sour cream in the irresistibly tender crumb. When topped with the nutty crunch from the almond-cinnamon streusel, it's pure magic.

- **1 cup (200 grams) granulated sugar**
- **½ cup (113 grams) unsalted butter, melted**
- **2 large eggs (100 grams)**
- **2 teaspoons (8 grams) vanilla extract**
- **1½ cups (188 grams) all-purpose flour**
- **1½ teaspoons (7.5 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **½ cup (120 grams) sour cream**
- **¼ cup (60 grams) whole milk**
- **Almond Streusel (recipe follows)**
- **Sour Cream Glaze (recipe follows)**

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour.
2. In a medium bowl, whisk together sugar, melted butter, eggs, and vanilla.
3. In another medium bowl, whisk together flour, baking powder, and salt. Whisk flour mixture into sugar mixture. Add sour cream and milk, whisking just until combined. Spread into prepared pan. Sprinkle with Almond Streusel.
4. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pan on a wire rack for 15 minutes. Remove from pan, and let cool on a wire rack for 30 minutes.
5. Drizzle with Sour Cream Glaze. Serve warm.

Almond Streusel

Makes about 1 cup

- **½ cup (63 grams) all-purpose flour**
- **½ cup (57 grams) sliced almonds**
- **¼ cup (50 grams) granulated sugar**
- **½ teaspoon (1 gram) ground cinnamon**
- **¼ teaspoon kosher salt**
- **3 tablespoons (42 grams) unsalted butter, melted**

1. In a medium bowl, stir together flour, almonds, sugar, cinnamon, and salt. Stir in melted butter until mixture is crumbly. Crumble with your fingertips until desired consistency is reached.

Sour Cream Glaze

Makes about ½ cup

- **1 cup (120 grams) confectioners' sugar**
- **2 tablespoons (30 grams) sour cream**
- **1 tablespoon (15 grams) whole milk**
- **½ teaspoon (2 grams) vanilla extract**

1. In a small bowl, whisk together all ingredients until smooth.

GINGERBREAD COFFEE CAKE

Makes 1 (9-inch) cake

If the holiday season could be captured in a cake, this would be it. With a divinely moist crumb, the cake's spiced ginger notes are even more delicious paired with buttery hazelnuts in the streusel.

- ¾ cup (165 grams) firmly packed dark brown sugar
- ½ cup (113 grams) unsalted butter, melted
- ¼ cup (85 grams) unsulphured molasses
- 2 large eggs (100 grams)
- 2 teaspoons (8 grams) vanilla extract
- 1⅔ cups (208 grams) all-purpose flour
- 3 tablespoons (33 grams) chopped candied ginger
- 1½ teaspoons (7.5 grams) baking powder
- 1½ teaspoons (3 grams) ground ginger
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon ground nutmeg
- ¼ teaspoon ground cloves
- ½ cup (120 grams) sour cream
- ¼ cup (60 grams) whole milk
- Hazelnut Streusel (recipe follows)
- Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour.
2. In a medium bowl, whisk together brown sugar, melted butter, molasses, eggs, and vanilla.
3. In another medium bowl, whisk together flour, candied ginger, baking powder, ground ginger, cinnamon, salt, nutmeg, and cloves. Whisk flour mixture into sugar mixture. Add sour cream and milk, whisking just until combined. Spread batter into prepared pan. Sprinkle with Hazelnut Streusel.
4. Bake until a wooden pick inserted in center comes out clean, 35 to 40 minutes. Let cool in pan on a wire rack for 15 minutes. Remove from pan, and let cool on a wire rack for 30 minutes. Garnish with confectioners' sugar, if desired. Serve warm or at room temperature.

Hazelnut Streusel

Makes about 1 cup

- ½ cup (63 grams) all-purpose flour
- ½ cup (57 grams) chopped raw hazelnuts
- ¼ cup (55 grams) firmly packed dark brown sugar
- ¼ teaspoon kosher salt
- ¼ teaspoon ground cinnamon
- ¼ teaspoon ground ginger
- 3 tablespoons (42 grams) unsalted butter, melted

1. In a medium bowl, stir together flour, hazelnuts, brown sugar, salt, cinnamon, and ginger. Stir in melted butter until mixture is crumbly. Crumble with your fingertips until desired consistency is reached.

CHEESECAKES and ROULADES

INDULGE IN THESE RICH AND CREAMY EYE-CATCHING BAKES

CHOCOLATE CREAM ROULADE

Makes 1 (10-inch) cake roll

Just like a Swiss roll, only bigger, better, and baked from scratch. Adorned with your favorite Easter candy pressed into the silky Chocolate Ganache, this is the roulade for the dedicated chocoholics.

- **3 large eggs (150 grams), room temperature**
- **⅔ cup (133 grams) granulated sugar**
- **1 teaspoon (4 grams) vanilla extract**
- **½ cup (63 grams) all-purpose flour**
- **¼ cup (21 grams) Dutch process cocoa powder, sifted**
- **½ teaspoon (2.5 grams) baking powder**
- **¼ teaspoon kosher salt**
- **Confectioners' sugar, for dusting**
- **Simple Syrup (recipe follows)**
- **½ cup (156 grams) dulce de leche**
- **Milk Chocolate Buttercream (recipe follows)**
- **Chocolate Ganache (recipe follows)**
- **Garnish: whole candy-coated milk chocolate mini eggs, crushed candy-coated milk chocolate mini eggs**

1. Preheat oven to 350°F (180°C). Spray a 15¼x10¼-inch rimmed baking sheet with baking spray with flour. Line bottom of pan with parchment paper; spray parchment.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat eggs at medium-high speed. Gradually add granulated sugar, beating until mixture is thick, pale yellow, and doubled in size, about 4 minutes. Beat in vanilla.
3. In a medium bowl, whisk together flour, cocoa, baking powder, and salt. Using a balloon whisk, gently fold flour mixture into egg mixture. Spread batter into prepared pan.
4. Bake until cake springs back when lightly pressed in center, 9 to 11 minutes. Immediately run a thin knife or a small offset spatula around edges of cake. Using a fine-mesh sieve, dust top of cake with confectioners' sugar. Place a clean kitchen towel on top of cake. Invert cake onto a baking sheet or a large cutting board; discard parchment. Starting with one short side, immediately roll up cake and towel together, jelly roll style. Place, seam side down, on a wire rack, and let cool completely.
5. Carefully unroll cooled cake. Using a pastry brush, brush cake evenly with Simple Syrup. (You will have some left over; see Note.) Using an offset spatula, spread dulce de leche onto cake, leaving a ½-inch border around edges. Spread Milk Chocolate Buttercream over dulce de leche, leaving a ½-inch border on short side that is bottom seam. Gently reroll cake without towel, lifting, laying, and gently tucking roll on top of filling, making sure not to press hard. Using towel as a sling, place roulade, seam side down, on a wire rack or a baking sheet. Refrigerate until set, about 45 minutes.
6. Trim edges of roulade as desired. Spoon Chocolate Ganache on top of roulade, and garnish with chocolate eggs, if desired. Refrigerate until ready to serve.

Note: *Beyond moistening cake layers, any extra Simple Syrup is great swirled into coffee, tea, and more.*

Simple Syrup

Makes ¾ cup

- **½ cup (100 grams) granulated sugar**
- **½ cup (120 grams) water**

1. In a small saucepan, heat sugar and ½ cup (120 grams) water over medium heat, stirring occasionally, until sugar dissolves. Remove from heat. Let cool completely before using.

Milk Chocolate Buttercream

Makes about 3 cups

- **⅔ cup (133 grams) granulated sugar**
- **2 large egg whites (60 grams), room temperature**
- **¼ teaspoon kosher salt**
- **¾ cup (170 grams) unsalted butter, cubed and softened**
- **4 ounces (113 grams) 31% cacao milk chocolate, melted**

1. In the heatproof bowl of a stand mixer, whisk together sugar, egg whites, and salt by hand. Place bowl over a saucepan of simmering water. Cook, whisking occasionally, until an instant-read thermometer registers 155°F (68°C) to 160°F (71°C).
2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until bowl is cool to the touch, about 8 minutes. Reduce mixer speed to medium; add butter, 2 tablespoons (28 grams) at a time, beating until combined after each addition. Add melted chocolate, and beat until well combined. Use immediately.

Chocolate Ganache

Makes about 1½ cups

- **6 ounces (170 grams) 31% cacao milk chocolate, chopped**
- **¼ cup (60 grams) heavy whipping cream**

1. In a medium heatproof bowl, place chocolate.
2. In a small saucepan, heat cream over medium heat until steaming. (Do not boil.) Pour onto chocolate; let stand for 2 minutes. Stir until chocolate is melted and mixture is smooth. Use immediately.

PRO TIP
Why do we roll up our cake while it's still hot? During the cooling process, your cake stiffens into this rolled shape, with the towel acting as a placeholder for your filling. This should help prevent cracking when you do your final roll.

CRÈME FRAÎCHE STRAWBERRY SWIRL CHEESECAKE

Makes 1 (9-inch) cake

This jam-dotted cheesecake receives its creamy texture from a trio of cream cheese, goat cheese, and crème fraîche.

- 3 (8-ounce) packages (680 grams) cream cheese, room temperature
- ⅔ cup (133 grams) granulated sugar
- ¼ cup (56 grams) goat cheese, room temperature
- 2 tablespoons (16 grams) all-purpose flour
- 2 teaspoons (8 grams) vanilla extract
- ⅔ cup (160 grams) crème fraîche, room temperature
- 2 large eggs (100 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- Strawberry Graham Cracker Crust (recipe follows)
- ⅓ cup (107 grams) Quick Black Pepper Strawberry Jam (recipe follows)

1. Preheat oven to 325°F (170°C).
2. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese, sugar, goat cheese, flour, and vanilla at medium speed until well combined. Beat in crème fraîche. With mixer on low speed, add eggs and egg yolk, one at a time, beating just until combined after each addition. Pour cream cheese mixture onto Strawberry Graham Cracker Crust. Drop Quick Black Pepper Strawberry Jam by teaspoonfuls over cream cheese mixture. Using a knife, swirl several times to create a marble effect.
3. Bake until edges are set and center is still slightly jiggly, 35 to 40 minutes. Let cool completely in pan. Run a knife around edges of pan to loosen cake. Remove from pan. Refrigerate until set, at least 4 hours or overnight. Refrigerate for up to 5 days.

Strawberry Graham Cracker Crust

Makes 1 (9-inch) crust

- ⅔ cup (87 grams) graham cracker crumbs
- ¼ cup (4 grams) freeze-dried strawberries, powdered (see PRO TIP)
- 2 tablespoons (24 grams) granulated sugar
- 2 tablespoons (28 grams) unsalted butter, melted

1. Preheat oven to 325°F (170°C).
2. In a medium bowl, stir together all ingredients. Firmly press mixture into bottom of a 9-inch springform pan.
3. Bake for 10 minutes. Let cool completely. Use immediately.

PRO TIP
To make powdered freeze-dried strawberries, place freeze-dried strawberries in the bowl of a food processor. Pulse until reduced to a powder.

Quick Black Pepper Strawberry Jam

Makes 2 cups

- 1 pound (455 grams) fresh strawberries, hulled and chopped
- 1¼ cups (250 grams) granulated sugar
- 3 tablespoons (45 grams) fresh lemon juice
- ½ teaspoon (1 gram) ground black pepper
- ¼ teaspoon kosher salt

1. In a medium saucepan, bring all ingredients to a boil over medium-high heat. Cook, stirring frequently, for 5 minutes. Reduce heat to medium-low; cook, stirring frequently and mashing berries with a potato masher, until mixture thickens, 20 to 45 minutes, depending on the ripeness of your berries. Remove from heat, and let cool to room temperature. Refrigerate in an airtight container for up to 2 weeks.

HUMMINGBIRD ROULADE

Makes 1 (10-inch) cake roll

The epitome of bright spring flavors, the classic hummingbird cake was due for a roulade riff. A pecan- and banana-rich cake base receives a brush of Pineapple Simple Syrup before being rolled and blanketed in a browned butter and cream cheese frosting.

⅔ cup (133 grams) granulated sugar
2 large eggs (100 grams), room temperature
1 teaspoon (4 grams) vanilla extract
½ teaspoon (2 grams) almond extract
¾ cup (94 grams) all-purpose flour
¼ cup (24 grams) ground pecans
½ teaspoon (2.5 grams) baking powder
½ teaspoon (1 gram) ground cinnamon
¼ teaspoon kosher salt
1 medium banana (130 grams), mashed (about ½ cup plus 1 tablespoon)
Confectioners' sugar, for dusting
Pineapple Simple Syrup (recipe follows)
Browned Butter-Cream Cheese Frosting (recipe follows)
Garnish: chopped toasted pecans

1. Preheat oven to 350°F (180°C). Spray a 15¼x10¼-inch rimmed baking sheet with baking spray with flour. Line bottom of pan with parchment paper; spray parchment.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat granulated sugar and eggs at medium-high speed until pale, fluffy, and doubled in size, about 4 minutes. Beat in extracts.
3. In a medium bowl, whisk together flour, ground pecans, baking powder, cinnamon, and salt. Add flour mixture to sugar mixture alternately with banana, beginning and ending with flour mixture, gently folding with a balloon whisk just until combined after each addition. Spread batter into prepared pan.
4. Bake until lightly golden and cake springs back when lightly pressed in center, 9 to 11 minutes. Immediately run a thin knife or a small offset spatula around edges of cake. Using a fine-mesh sieve, dust top of cake with confectioners' sugar. Place a clean kitchen towel on top of cake. Invert cake onto a baking sheet or a large cutting board; discard parchment. Starting with one short side, immediately roll up cake and towel together, jelly roll style. Place, seam side down, on a wire rack, and let cool completely.
5. Carefully unroll cooled cake. Using a pastry brush, brush cake with Pineapple Simple Syrup. (You will have some left over.) Reserve 1 cup (238 grams) Browned Butter-Cream Cheese Frosting. Spread remaining frosting on cake, leaving a ½-inch border on short side that is bottom seam. Gently reroll cake without towel, lifting, laying, and gently tucking roll on top of filling, making sure not to press hard. Using towel as a sling, place roulade, seam side down, on a wire rack or a baking sheet. Refrigerate until set, about 45 minutes.
6. Spread reserved Browned Butter-Cream Cheese Frosting on top of roulade, and garnish with chopped pecans, if desired. Serve immediately.

Pineapple Simple Syrup

Makes ¾ cup

½ cup (100 grams) granulated sugar
½ cup (120 grams) pineapple juice

1. In a small saucepan, heat sugar and pineapple juice over medium heat, stirring occasionally, until sugar dissolves. Remove from heat, and let cool completely before using.

Browned Butter-Cream Cheese Frosting

Makes about 2½ cups

8 ounces (226 grams) cream cheese, softened
½ cup (113 grams) browned butter (see Note), room temperature
4 cups (480 grams) confectioners' sugar
2 tablespoons (30 grams) heavy whipping cream

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium-high speed until smooth. Reduce mixer speed to medium, and add confectioners' sugar, ½ cup (60 grams) at a time, alternately with cream, beating until combined. Use immediately.

Note: *To make browned butter, in a small light-colored saucepan, melt ¾ cup (170 grams) unsalted butter over medium heat. Cook, stirring occasionally, until butter solids are golden brown and nutty in aroma. Measure ½ cup (113 grams) browned butter in a heatproof liquid-measuring cup; let cool until solid and room temperature before using.*

SWEDISH CHEESECAKE

Makes 1 (9-inch) cake

No crust needed with this stunning cheesecake! With a hint of nutty almond flour punctuating the filling, the only adornment this dessert needs is a few fresh berries.

2 cups (450 grams) 4% milk fat cottage cheese
⅓ cup (67 grams) granulated sugar
3 large eggs (150 grams)
¾ cup (72 grams) almond flour
¾ cup (180 grams) whole milk
¾ cup (180 grams) heavy whipping cream
1 teaspoon (4 grams) vanilla extract
Garnish: fresh berries

1. Preheat oven to 350°F (180°C). Spray a 9-inch springform pan with baking spray with flour, and place on a rimmed baking sheet.
2. In the work bowl of a food processor, pulse cottage cheese until smooth. Add sugar and eggs, and pulse until combined. Add flour, milk, cream, and vanilla, and process until smooth. Pour into prepared pan.
3. Bake until risen and top is lightly browned, 50 minutes to 1 hour. Let cool on a wire rack until still slightly warm, 20 to 30 minutes. Remove from pan, and serve slightly warm or at room temperature. Garnish with berries, if desired.

NEAPOLITAN ROULADE

Makes 1 (10-inch) cake roll

Stunningly striped and delicately flavored, this Neapolitan twist on roulade promises the delicious strawberry, chocolate, and vanilla combination in a single bite.

- ¾ cup (150 grams) granulated sugar
- 4 large eggs (200 grams), room temperature
- 1 teaspoon (6 grams) vanilla bean paste
- 1 cup (125 grams) all-purpose flour
- 1 teaspoon (5 grams) baking powder
- ½ teaspoon (1.5 grams) kosher salt
- ¼ cup plus 2 tablespoons (90 grams) sour cream, room temperature
- ¼ cup (56 grams) vegetable oil
- 1½ tablespoons (7.5 grams) Dutch process cocoa powder, sifted
- Pink gel food coloring
- Confectioners' sugar, for dusting
- Vanilla Simple Syrup (recipe follows)
- Vanilla Bean and Strawberry Buttercreams (recipe follows)
- Garnish: chopped dark chocolate

1. Preheat oven to 350°F (180°C). Spray a 15¼x10¼-inch rimmed baking sheet with baking spray with flour. Line bottom of pan with parchment paper; spray parchment.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat granulated sugar and eggs at high speed until thick and pale, 5 to 7 minutes. Beat in vanilla bean paste.
3. In a medium bowl, whisk together flour, baking powder, and salt. Gently fold flour mixture into sugar mixture.
4. In a small bowl, whisk together sour cream and oil. Gently fold sour cream mixture into batter. Transfer one-third of batter (about 203 grams) to a medium bowl; gently fold in cocoa until combined. Transfer one-third of plain batter (about 203 grams) to another medium bowl; gently fold in 1 drop food coloring. Leave remaining batter as is. Spoon batters into 3 separate pastry bags, and cut a ¼-inch opening in tips. Pipe batters in alternating diagonals across prepared pan.
5. Bake until set and top springs back when touched in center, 9 to 11 minutes. Immediately run a sharp knife around edges of pan to loosen cake. Using a fine-mesh sieve, dust top of cake with confectioners' sugar. Place a clean kitchen towel on top of cake. Invert cake onto a baking sheet or a large cutting board; discard parchment. Starting with one short side, immediately roll up cake and towel together, jelly roll style. Place, seam side down, on a wire rack, and let cool completely.
6. Carefully unroll cooled cake, and generously brush with Vanilla Simple Syrup. Spread strawberry portion of Vanilla Bean and Strawberry Buttercreams on top, leaving a ½-inch border along short side that is bottom seam. Gently reroll cake without towel, lifting, laying, and gently tucking roll on top of filling, making sure not to press hard. Using towel as a sling, place roulade, seam side down, on a baking sheet. Brush top and sides of roulade with Vanilla Simple Syrup. Refrigerate for 1 hour. Trim edges of roulade as desired.
7. Place vanilla portion of Vanilla Bean and Strawberry Buttercreams in a pastry bag fitted with a ⅜-inch open star piping tip (Ateco #824). Pipe on top of roulade. Garnish with chopped chocolate, if desired.

Vanilla Simple Syrup

Makes ¾ cup

- ½ cup (100 grams) granulated sugar
- ½ cup (120 grams) water
- 1 teaspoon (4 grams) vanilla extract

1. In a small saucepan, heat sugar and ½ cup (120 grams) water over medium heat, stirring occasionally, until sugar dissolves. Remove from heat, and stir in vanilla. Let cool completely before using.

Vanilla Bean and Strawberry Buttercreams

Makes 4 cups

- 1 cup (200 grams) granulated sugar
- 3 large egg whites (90 grams), room temperature
- 1¼ cups (284 grams) unsalted butter, cubed and softened
- 1 teaspoon (6 grams) vanilla bean paste
- ¼ teaspoon kosher salt
- ¼ cup (80 grams) seedless strawberry jam

1. In the heatproof bowl of a stand mixer, whisk together sugar and egg whites by hand. Place bowl over a saucepan of simmering water. Cook, whisking occasionally, until an instant-read thermometer registers 155°F (68°C) to 160°F (71°C).
2. Carefully return bowl to stand mixer. Using the whisk attachment, beat at high speed until bowl is cool to the touch, about 8 minutes. Add butter, 2 tablespoons (28 grams) at a time, beating until combined after each addition. Beat in vanilla bean paste and salt.
3. Reserve 1 cup (161 grams) buttercream. Whisk jam into remaining buttercream. Use immediately.

PRO TIP
The buttercream filling is used immediately—meaning no refrigeration! This is to make sure your filling is soft enough to spread with ease (i.e., not too cold). Picture the damage caused by smearing chilled, solid butter on untoasted bread—yikes! The easier the strokes, the less likely you'll tear the delicate sponge cake while smoothing the filling.

TORTA DI SEMOLINO

Makes 1 (8-inch) cake

Making sweet use of one of Italy's favorite grains, our Torta di Semolino has a creamy texture akin to cheesecake. Mildly sweet, with a hint of orange, its natural charm requires little more than a dusting of confectioners' sugar as adornment.

- **3 cups (720 grams) whole milk**
- **½ cup (90 grams) semolina flour***
- **⅔ cup (64 grams) superfine blanched almond flour***
- **7 tablespoons (84 grams) granulated sugar**
- **1 tablespoon (14 grams) unsalted butter, room temperature**
- **1½ teaspoons (9 grams) vanilla bean paste**
- **¼ teaspoon packed orange zest**
- **1 teaspoon (5 grams) fresh orange juice**
- **½ teaspoon (1.5 grams) kosher salt**
- **2 large eggs (100 grams), room temperature and lightly beaten**

Garnish: confectioners' sugar

1. Preheat oven to 350°F (180°C). Butter an 8-inch round cake pan. Line bottom of pan with parchment paper.

2. In a medium saucepan, bring milk to a boil over medium heat. Sprinkle in semolina flour, whisking constantly. Reduce heat to medium-low, and cook, whisking constantly, until thickened and creamy, 2 to 3 minutes. Remove from heat; whisk in almond flour, granulated sugar, butter, vanilla bean paste, orange zest and juice, and salt until butter is melted and mixture is well combined. Transfer to a medium bowl; let cool for 15 minutes.

3. Add eggs to semolina mixture, and whisk until smooth and well combined. Spread batter into prepared pan. Tap pan on a kitchen towel-lined counter to settle batter and release any air bubbles. Smooth top using a small offset spatula, if necessary.

4. Bake until top is golden brown in spots and cake is set but still jiggles as a whole, 40 to 45 minutes. (It's OK if cake puffs or cracks slightly while baking.) Using a butter knife, gently loosen cake from edges of pan. Let cool completely in pan on a wire rack. Remove from pan; garnish with confectioners' sugar just before serving, if desired.

**We used Bob's Red Mill Semolina Flour and Bob's Red Mill Super-Fine Blanched Almond Flour.*

PISTACHIO ROULADE

Makes 1 (10-inch) cake roll

Pistachio is the star of this cake. Complemented by tart raspberry jam and a cloudlike whipped ricotta filling, this cake offers spring flavors with Italian flair.

- ⅔ cup (133 grams) granulated sugar
- 3 large eggs (150 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (3 grams) tightly packed orange zest
- ½ cup (94 grams) all-purpose flour
- ⅓ cup (48 grams) ground pistachios (see Note)
- ½ teaspoon (2.5 grams) baking powder
- ¼ teaspoon kosher salt
- Confectioners' sugar, for dusting
- ½ cup (155 grams) seedless raspberry jam
- Ricotta Filling (recipe follows)
- Garnish: finely chopped pistachios

1. Preheat oven to 375°F (190°C). Spray a 15¼x10¼-inch rimmed baking sheet with baking spray with flour. Line bottom of pan with parchment paper; spray parchment.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat granulated sugar and eggs at medium-high speed until thick, pale yellow, and doubled in size, about 4 minutes. Beat in vanilla and orange zest.
3. In a medium bowl, whisk together flour, ground pistachios, baking powder, and salt. Using a balloon whisk, gently fold flour mixture into sugar mixture. Spread batter into prepared pan.
4. Bake until lightly golden and cake springs back when lightly pressed in center, 10 to 15 minutes. Immediately run a thin knife or a small offset spatula around edges of cake. Using a fine-mesh sieve, dust top of cake with confectioners' sugar. Place a clean kitchen towel on top of cake. Invert cake onto a baking sheet or a large cutting board; discard parchment. Starting with one short side, immediately roll up cake and towel together, jelly roll style. Place, seam side down, on a wire rack, and let cool completely.
5. Carefully unroll cooled cake. Spread jam onto cake, leaving a ½-inch border around edges. Reserve 1 cup (198 grams) Ricotta Filling. Spread remaining Ricotta Filling onto jam, leaving a ½-inch border along short side that is bottom seam. Gently reroll cake without towel, lifting, laying, and gently tucking roll on top of filling, making sure not to press hard. Using towel as a sling, place roulade, seam side down, on a wire rack or a baking sheet. Refrigerate until set, about 45 minutes.
6. Trim edges of roulade as desired. Spread reserved Ricotta Filling on top of roulade, and garnish with chopped pistachios, if desired. Refrigerate until set, 45 minutes. Cover and refrigerate for up to 3 days.

Note: *We used a food processor to grind our pistachios.*

Ricotta Filling

Makes about 3 cups

- 15 ounces (425 grams) double-cream ricotta cheese
- 1 teaspoon (5 grams) orange blossom water
- ½ cup (120 grams) cold heavy whipping cream
- ¼ cup (30 grams) confectioners' sugar

1. In a large bowl, whisk ricotta until loosened. Whisk in orange blossom water until combined.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat cold cream and confectioners' sugar at medium-high speed until stiff peaks form. Using a spatula, fold whipped cream mixture into ricotta mixture. Use immediately.

COTTON CHEESECAKE

Makes 1 (9-inch) cake

Lightened and lifted with dreamy meringue, our fluffy cheesecake will impress all who encounter it. After its long, gentle bake and cooldown in the oven, you'll be rewarded with a cheesecake that shimmies and shines.

- **8 ounces (226 grams) cream cheese**
- **½ cup (120 grams) whole milk**
- **¼ cup (57 grams) unsalted butter**
- **6 large eggs (300 grams), separated and room temperature**
- **¼ teaspoon cream of tartar**
- **⅔ cup (134 grams) granulated sugar, divided**
- **1 tablespoon (15 grams) fresh lemon juice**
- **⅓ cup (42 grams) all-purpose flour**
- **2 tablespoons (16 grams) cornstarch**

1. Preheat oven to 325°F (170°C). Spray a 9-inch springform pan with baking spray with flour. Line bottom of pan with parchment paper. Wrap exterior bottom and sides of pan in several sheets of foil, and place in a roasting bag, tucking ends so bag is flush with sides of pan.
2. In a small saucepan, heat cream cheese, milk, and butter over medium-low heat, stirring occasionally, until smooth and creamy. Pour into a heatproof bowl, and let cool completely.
3. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites and cream of tartar at medium-high speed until foamy. Add ⅓ cup (67 grams) sugar, 1 tablespoon (12 grams) at a time, beating until medium-stiff peaks form, about 3 minutes.
4. In a large bowl, whisk together egg yolks, lemon juice, and remaining ⅓ cup (67 grams) sugar until fluffy and pale yellow. Add flour and cornstarch, and whisk until smooth. Add cream cheese mixture, and whisk until smooth. Fold in egg white mixture in three additions. Pour into prepared pan. Tap pan on a kitchen towel-lined counter 4 to 5 times to release any large air bubbles. Carefully place springform pan in a large roasting pan. Place roasting pan in oven, and add hot water to come 2 inches up sides of springform pan.
5. Bake until center is set and a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 20 minutes. Turn oven off, and leave cheesecake in oven with door cracked for 1 hour. Serve immediately. Cover and refrigerate for up to 3 days.

PRO TIP
Think of this Japanese cheesecake as a custard-based dish like crème brûlée. Heavy on eggs and dairy, the cheesecake needs a humid bake to keep the egg proteins from drying out or overcooking. Enter the water bath, a homemade humidifier that'll help you create the most luxuriously textured cheesecake.

ENGLISH BREAKFAST ORANGE MARMALADE ROLY POLY

Makes 1 (10-inch) cake roll

This British childhood favorite, known cutely as a roly poly, is in essence an oven-steamed roulade cake. In our nod to the nostalgic dessert, a generous slather of English breakfast tea-powered orange marmalade runs in the tight spiral of a rolled vanilla cake.

- **6 cups (1,440 grams) water**
- **¼ cup (57 grams) plus 1 tablespoon (14 grams) cold unsalted butter, cubed and divided**
- **2 cups (250 grams) self-raising/self-rising flour**
- **½ teaspoon (1.5 grams) kosher salt**
- **⅓ cup (40 grams) shredded vegetable suet***
- **⅔ cup (160 grams) whole milk**
- **1 teaspoon (4 grams) vanilla extract**
- **English Breakfast Orange Marmalade (recipe follows), divided**
- **Confectioners' sugar, for dusting**
- **Clotted cream, to serve**

1. Position one oven rack on lowest shelf, and place a deep 3-quart roasting pan on top. Place a second oven rack directly above pan.
2. In a medium saucepan, bring 6 cups (1,440 grams) water to a boil over high heat. Pour boiling water into roasting pan. Preheat oven to 350°F (180°C). Spread 1 tablespoon (14 grams) cold butter onto a 14½-inch square sheet of parchment paper.
3. In the work bowl of a food processor, pulse flour and salt until combined. Add remaining ¼ cup (57 grams) cold butter, and pulse until mixture is crumbly. Add shredded suet, and pulse just until combined. With processor running, add milk and vanilla in a slow, steady stream just until dough comes together.
4. Turn out dough onto a heavily floured surface (see Note), and roll into a 10-inch square. Transfer to prepared parchment. Spread ¾ cup (240 grams) English Breakfast Orange Marmalade onto dough, leaving a 1-inch border on one side. Starting with opposite side, roll up dough, jelly roll style; gently pinch seam to seal. Wrap in prepared parchment, and loosely wrap in foil, crimping ends to seal.
5. Bake directly on oven rack above roasting pan for 1 hour. Let cool on a wire rack for 5 minutes. Remove foil and parchment. Cut ends off at a 45-degree angle. Dust with confectioners' sugar. Serve with clotted cream and remaining English Breakfast Orange Marmalade.

**We used Atora Shredded Vegetable Suet, available at amazon.com.*

Note: *Use plain flour or all-purpose flour for work surface. Self-rising flour can impart a bitter taste from its leavening agents.*

English Breakfast Orange Marmalade

Makes about 4 cups

- **3 cups (720 grams) water**
- **8 tea bags (16 grams) English Breakfast tea**
- **2 large navel oranges (690 grams)**
- **2 tablespoons (12 grams) lemon zest**
- **¼ cup (60 grams) fresh lemon juice**
- **1 vanilla bean, split lengthwise, seeds scraped and reserved**
- **3 cups (600 grams) granulated sugar**

1. In a medium saucepan, bring 3 cups (720 grams) water and tea bags to a boil over high heat; remove from heat. Cover and let steep for 20 minutes; discard tea bags.
2. Peel oranges, and cut peel into ¼-inch-thick slices. Cut oranges into quarters. Add oranges and peel, lemon zest and juice, and vanilla bean and reserved seeds to tea mixture; bring to a boil over medium heat. Reduce heat to low, and simmer for 10 minutes. Discard vanilla bean.
3. Stir sugar into tea mixture, and bring to a boil over medium-high heat; cook, stirring occasionally, until mixture is thickened and a candy thermometer registers 222°F (106°C), 15 to 20 minutes. Remove from heat, and let cool to room temperature. Refrigerate in an airtight container until cold and set before using, at least 4 hours or up to 2 weeks.

ORANGE-ANISE BASQUE CHEESECAKE

Makes 1 (9-inch) cake

This bake is all custard, no filler. An iconic dessert from the Basque region of Spain, this cheesecake has a starkly scorched top with a creamy, just-set interior thanks to a high-temperature bake. We infused our custard with aromatic orange zest and star anise.

- **1 large orange (184 grams)**
- **2¼ cups (540 grams) heavy whipping cream**
- **3 whole star anise (3 grams), lightly crushed**
- **3 (8-ounce) packages (680 grams) cream cheese, softened**
- **1⅓ cups (267 grams) granulated sugar**
- **½ teaspoon (1.5 grams) kosher salt**
- **5 large eggs (250 gram), room temperature**
- **2 teaspoons (10 grams) tightly packed orange zest**
- **1 teaspoon (6 grams) vanilla bean paste**
- **¼ cup (31 grams) all-purpose flour**

1. Using a peeler, remove zest from orange in 1-inch strips.
2. In a medium saucepan, heat zest strips, cream, and star anise over medium-low heat just until steaming and a film forms on top. (Do not boil.) Remove from heat, and let stand for 30 minutes, stirring occasionally. Strain through a fine-mesh sieve, and measure 1⅔ cups (400 grams) infused cream; discard zest strips, star anise, and any remaining liquid.
3. Preheat oven to 400°F (200°C). Line a 9-inch springform pan with 2 (16¼x12¼-inch) sheets of parchment paper placed perpendicular to each another; spray parchment with cooking spray. Place prepared pan on a rimmed baking sheet.
4. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth and creamy, 2 to 3 minutes, stopping to scrape sides of bowl. Add sugar and salt; beat at low speed just until combined. Increase mixer speed to medium, and beat until well combined, about 1 minute, stopping to scrape sides of bowl. Add eggs, one at a time, beating until combined after each addition. Beat in orange zest and vanilla bean paste.
5. With mixer on low speed, add infused cream in a slow, steady stream; increase mixer speed to medium-low, and beat until well combined, about 1 minute, stopping to scrape sides of bowl. Sift flour onto batter; beat at low speed until combined and smooth. Spread batter into prepared springform pan. Gently tap sides of pan 2 to 3 times to release any large air bubbles.
6. Bake until deep golden brown, center is very jiggly, and an instant-read thermometer inserted in center registers 170°F (77°C) to 175°F (79°C), 50 minutes to 1 hour. Place baking sheet on a wire rack, and let cheesecake cool to room temperature, about 2 hours. Serve immediately, or refrigerate in pan on wire rack until cold, at least 4 hours or overnight. (If refrigerating overnight, cover loosely with foil once cooled to room temperature.)
7. Carefully remove from pan, and transfer to a serving plate. Let stand at room temperature for 20 to 30 minutes before serving.

CITRUS MERINGUE ROULADE (CITRUS BRAZO DE MERCEDES)

Makes 1 (9-inch) cake roll

The brazo de Mercedes *is a traditional Filipino dessert that changes the game for roulade, subbing out a genoise or a sponge cake base for a delicate and marshmallow-like meringue. This jelly roll-style cake is an all-time favorite in the Philippines, and with a melt-in-your-mouth meringue and rich custard filling, it's not hard to see why. You'll use seven eggs, separated, in this recipe, with the whites going into the cake and the yolks going into the custard filling.*

7 large egg whites (210 grams), room temperature
¾ teaspoon (2 grams) cream of tartar
⅛ teaspoon kosher salt
⅔ cup (133 grams) granulated sugar*
½ teaspoon (2 grams) vanilla extract
3 tablespoons (21 grams) confectioners' sugar, divided
Citrus Custard Filling (recipe follows)
Garnish: confectioners' sugar, orange zest

1. Preheat oven to 350°F (180°C). Spray a 13x9-inch rimmed baking sheet with baking spray with flour. Line bottom of pan with parchment paper; lightly spray parchment.
2. In the bowl of a stand mixer fitted with the whisk attachment, beat egg whites, cream of tartar, and salt at medium-low speed until soft peaks form, 5 to 6 minutes. With mixer on low speed, add granulated sugar in a slow, steady stream, beating until combined (about 3 minutes total). Increase mixer speed to medium, and beat until thick, shiny, and no longer gritty when rubbed between 2 fingers and stiff peaks form, 5 to 10 minutes, stopping to scrape sides of bowl halfway through mixing. Add vanilla, and beat at medium-high speed until combined, about 30 seconds. Spread meringue into prepared pan.
3. Bake until meringue is set and top is light golden brown, 20 to 23 minutes. (Meringue will be very puffy in oven but will deflate while cooling.) Let meringue cool in pan for 5 minutes; dust top with 1 tablespoon (7 grams) confectioners' sugar.
4. Meanwhile, sift remaining 2 tablespoons (14 grams) confectioners' sugar into a 13x9-inch rectangle on a clean kitchen towel. Using a small knife, carefully loosen edges of meringue from pan, and invert onto prepared towel; gently peel off parchment, and discard. Using a greased serrated knife, gently trim edges.
5. Working quickly, dollop and spread Citrus Custard Filling on top of meringue, leaving a ½-inch border around edges. Starting at one short side and using towel to help support, gently roll up meringue, jelly roll style. (It's OK if there are some small cracks in your meringue.) Place, seam side down, on a serving plate; garnish with confectioners' sugar and orange zest, if desired. Serve immediately.

**We used C&H® Granulated Sugar.*

Citrus Custard Filling

Makes about 1 cup

¾ cup (230 grams) sweetened condensed milk
7 large egg yolks (130 grams), room temperature
1 teaspoon (2 grams) packed lemon zest
1 teaspoon (2 grams) packed orange zest
¼ teaspoon kosher salt
2 tablespoons (30 grams) water
1 teaspoon (3 grams) cornstarch

1. In a small saucepan, whisk together condensed milk, egg yolks, zests, and salt.
2. In a small bowl, whisk together 2 tablespoons (30 grams) water and cornstarch until smooth and well combined; whisk into condensed milk mixture. Cook over medium heat, whisking frequently, until thickened and beginning to boil. Cook, whisking constantly, for 1 minute. Strain through a fine-mesh sieve into a medium heatproof bowl. Cover with a piece of plastic wrap, pressing wrap directly onto surface of custard to prevent a skin from forming. Let cool completely.

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PHOTOGRAPHY BY
KYLE CARPENTER
RECIPE DEVELOPMENT BY
MEGAN LANKFORD
FOOD STYLING BY
KATIE MOON DICKERSON
STYLING BY
MAGGIE HILL

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